

Use & Care Guide

Model: D02 M90349

Kenmore[®]/MD Natural Gas Grill



P/N G651-001-250801
Sears Canada Inc.
Toronto, ON., M5B 2C3
www.sears.ca





DANGER



If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



WARNING



1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP Tank shall not be stored in the vicinity of this or any other appliance.

Call the Grill Information Center for Help and Parts
 Missing Parts? Assembly Questions? Operation Problems?
 Before returning grill to store, call **1-800-241-7548**

Product Record

IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____
See rating label on grill for serial number.

Date Purchased _____

To Installer/Assembler: Leave these instructions with consumer.

To Consumer: Keep this manual for future reference.



CAUTION



Some parts may contain sharp edges, especially as noted in these instructions.
 Wear protective gloves if necessary.



CAUTION



For residential use only. Do not use for commercial cooking.



WARNING



CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

Installation Safety Precautions

- Use grill, as purchased, only with natural gas and the hose supplied.
- Grill installation must conform with local codes, or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- All electrical accessories (such as a rotisserie) must be electrically grounded in accordance with local codes, or National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- Grill is not for use in or on recreational vehicles and/or boats.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.
- The hose assembly supplied must be used and replacements must be those specified by appliance manufacturer.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER



DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING



WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



CAUTION



CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

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WARRANTY

KENMORE GRILL WARRANTY

One Year Full Warranty on Kenmore Grill

If this grill fails due to a defect in material or workmanship within one year from the date of purchase, call **1-800-241-7548** to arrange for free repair parts (or replacement if repair proves impossible).

Ten-Year Limited Warranty on Burners



For ten year from the date of purchase, any burner that rusts through will be replaced free of charge.

All warranty coverage excludes ignitor batteries and grill part paint loss, discoloration or surface rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in Canada.

Sears Canada Inc.
Toronto, ON., M5B 2C3

	WARNING	
<ul style="list-style-type: none">• Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.• Failure to follow all instructions in this Use and Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.		

This Grill is for Outdoor Use Only

Tools needed for assembly:

Adjustable wrench (not provided)

Screwdriver (not provided)

7/16" Combination wrench (not provided)



WARNING



Do not attempt to repair or alter the hose/quick disconnect for any “assumed” defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

NOTE: DO NOT over tighten screws and washers that come into contact with porcelain coated surfaces. Over tightening may cause the porcelain coating to crack and break, resulting in exposed metal that will be prone to rust.

Natural Gas Connections and Service Regulators Above 1/2 psi.

Prior to 1998, all residential gas service regulators were set with an outlet pressure of 7 inches water column. In the 1998 edition of NFPA 54, the National Fuel Gas Code, a change was made allowing service regulators of 2 and 5 psi.

With this change it was also required that an in line regulator be connected between the service regulator and the appliance regulator if the 2 or 5 psi system is used. This additional regulator is not supplied with the product.

It is possible for a consumer, making the connection themselves, or a plumber, not checking, to tap into a 2 or 5 psi line. If a pressure of 2 psi or greater is supplied to the appliance regulator on certain grills it will shut down and not deliver any gas to the grill. Other concerns are the quick disconnect socket and hose which are only rated to 1/2 psi.

If the quick disconnect socket, hose, and grill are properly connected and still not getting gas, delivery pressure needs to be verified. If pressure is greater than 1/2 psi, make sure that an in line regulator is present. Once the grill has been over-pressured, the regulator may or may not have been damaged. The best practice is to replace the regulator.



CAUTION



Using pots larger than 6 quarts in capacity could exceed weight limit of the side burner shelf or side shelf, resulting in failure of grill cart components.



GRILLING GUIDE – Getting Started

First Time Use

Read your Assembly Manual and ensure the grill is put together properly. Remove all Point-of-Purchase advertising material from all grill surfaces before first use. We recommend operating your grill on its highest setting for 15-20 minutes prior to your first use. This aids in removing the oils used during manufacturing.

Lava Rock / Briquettes

This gas grill has been designed, engineered, and tested to be used with flame tamers or heat distribution plates to provide more even heating, improve the cleaning process, and reduce flare-ups. The addition of after market lava rocks, charcoal, or briquettes of any type will cause poor combustion and increase the likelihood of a grease fire, and is not recommended. Using briquettes, lava rock, or charcoal in this grill will void your warranty. For extra smoke flavor, we recommend using a smoker box with wood chips.



Temperature - Convective Grills ONLY.

The temperature gauge in the hood of your new grill measures air temperature. The air temperature inside your grill will never be as hot as the temperature at the cooking surface.

Pre-Heating Your Grill

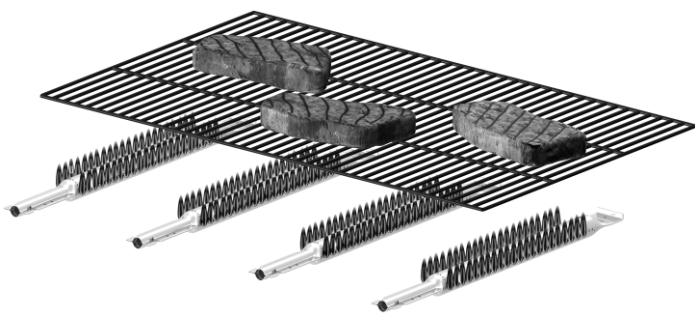
Just like your home oven, your grill should be pre-heated to provide optimum performance. Pre-heat the grill on high for 10-15 minutes – longer if weather conditions require. Please refer to the lighting instructions inside the Product Guide if you have questions about how to light your grill. A match-light chain and hole is provided for your convenience.

GRILLING GUIDE – Grilling 101

Outdoor grilling is really quite simple. You'll succeed with burgers, dogs, or steaks usually on your very first try. With experience, you will learn how to work with your grill, creating more imaginative meals all the time. This knowledge makes up the art of grilling. Before you start grilling, organize your food according to cooking technique and required cooking time, and optimize the use of your grilling area.

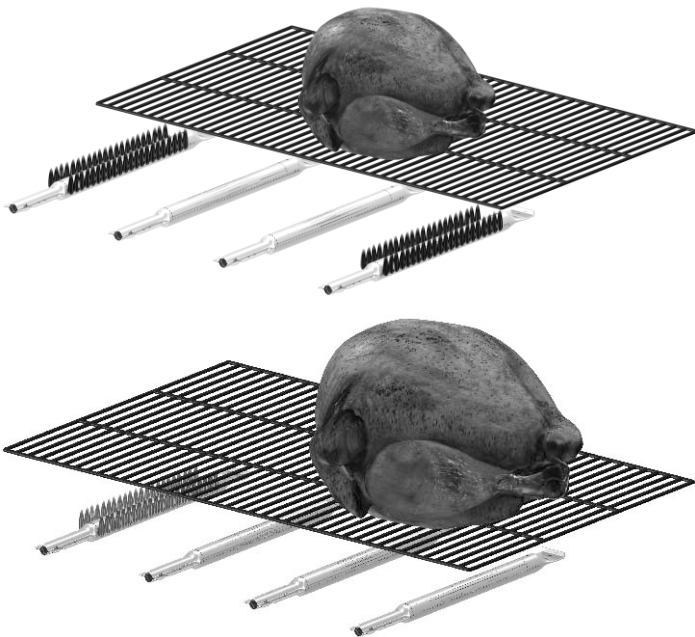
Direct Cooking

Direct cooking involves grilling your meat directly over high heat. It is perfect for searing steaks, chops, and other smaller pieces of meat and vegetables that quickly make their way to the table.



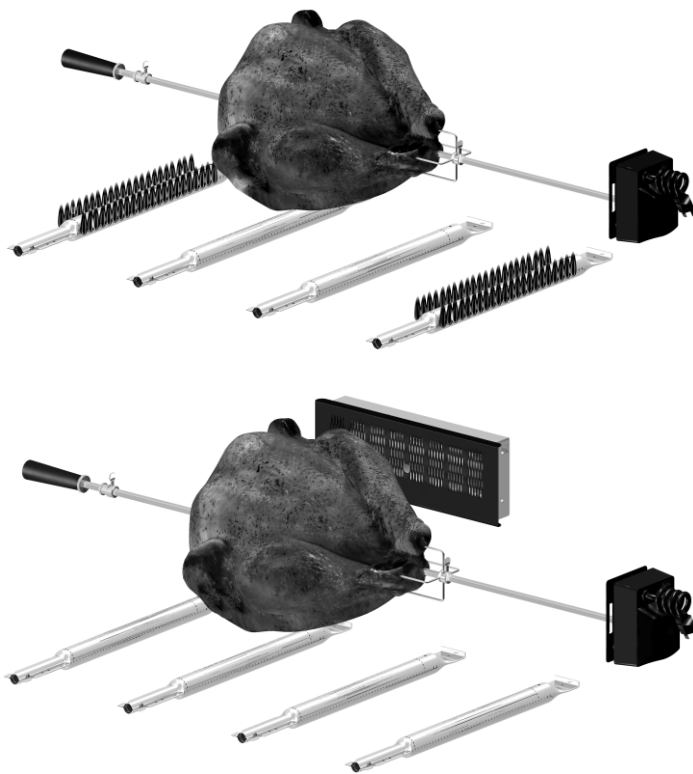
Indirect Cooking

Indirect cooking utilizes select burners to circulate heat throughout the grill, without direct contact between the meat and the flame. The meat is placed over the burner that is 'off'. This method is generally used to slow cook large cuts of meat and poultry. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.



Rotisserie Cooking

Rotisserie cooking is best for 'round' meat, such as large roasts, whole poultry, and pork. It generally requires an accessory motor and spit rod that allows the meat to be turned at a constant speed. Rotisserie cooking is best done in front of a special rotisserie burner, or utilizing an indirect cooking burner arrangement. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.



Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.

Separate: Separate raw meats from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

GRILLING GUIDE – Tips & Tricks

Cooking on your new grill is a hands-on experience, and it is recommended to remain outside with your grill while cooking. Grilling can be affected by many external conditions. In cold weather, you will need more heat to reach an ideal cooking temperature, and grilling may take longer. The meat's internal temperature and thickness can also affect cooking times. Cold and thicker meats will take longer to cook.

Internal Meat Temperatures

Meat cooked on a grill often browns very fast on the outside. Therefore, use a meat thermometer to ensure it has reached safe internal temperatures.

Canadian Food Inspection Agency Recommended Internal cooking temperatures

Food	Temperature
Beef, veal and lamb (pieces and whole cuts) - medium-rare	63°C (145°F)
Beef, veal and lamb (pieces and whole cuts) - medium	71°C (160°F)
Beef, veal and lamb (pieces and whole cuts) - well done	77°C (170°F)
Pork (pieces and whole cuts)	71°C (160°F)
Poultry (e.g. chicken, turkey, duck) - pieces	74°C (165°F)
Poultry - whole	85°C (185°F)
Ground meat and meat mixtures (e.g. burgers, sausages, meatballs, meatloaf, casseroles) - beef, veal, lamb and pork	71°C (160°F)
Ground meat and meat mixtures - poultry	74°C (165°F)
Egg dishes	74°C (165°F)
Others (hot dogs, stuffing and leftovers)	74°C (165°F)

For more information call : Canadian Food Inspection Agency
Hotline at 1-800-442-2342.

Sauces

Sauces containing sugars and fats can cause flare-ups, and your food may burn. In general, apply these sauces during the final 10 minutes of cooking. Keep in mind, use of excessive sauces or glazes will also require extra cleaning afterwards.

Marinades and Rubs

To enhance the flavor of grilled foods, a liquid marinade or dry rub can be used prior to cooking. Meat can be either soaked or injected with liquid marinade up to 24 hours prior to grilling. Dry rubs can be applied directly to the meat immediately before grilling.



Wood Chips

For extra smoke flavor when grilling, try adding wood chips. Soak the chips in water for approximately 30 minutes before adding to a smoke box or pan. Place smoke box or pan on top of the cooking grate above the flame. Turn grill on high until the wood starts to smoke. Reduce heat to desired temperature for cooking, and place food on cooking grate as desired. Close lid to retain more smoke. Hardwood varieties that work particularly well with grilled foods include Alder, Apple, Cherry, Grapevines, Hickory, Mesquite, Oak, Rosemary and Sassafras.



Skewers

Metal skewers should be flat, with long handles. Round skewers allow food to roll when turned, so it may not cook as evenly. Use metal skewers when cooking meat kabobs. Wooden skewers should be soaked in water for an hour before use, and are best used for quick cooking foods such as vegetables and fruits.



Utensils

Use tongs or a spatula to handle the food instead of a fork, and don't turn the food too often. Piercing the food with a fork will release juices that you want in the meat, and may cause flare-ups.



GRILLING GUIDE – Cleaning Your Grill

Why Clean?

We've all heard the saying, "an ounce of prevention is worth a pound of cure." This is great advice when it comes to keeping your grill clean.

Routine Care

Periodic cleaning of this grill is necessary, as grill fires can occur when grease and food debris collect in the bottom of the grill.

After each use, remove any remaining food particles from the cooking grate and inside of the grill using a grill brush. Do this after the grill has cooled down, yet is still warm. It is much easier to clean food particles while warmth is still present, than after the food particles have completely cooled and hardened. This grill is not designed to be 'burned off' by closing the lid and turning the burners on High for an extended time. The excessive heat generated can cause leftover grease to catch fire, and can cause permanent damage to your grill.



General Cleaning

Plastic parts: Wash with warm soapy water and wipe dry. Do not use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

Porcelain surfaces: Because of glass-like composition, most residue can be wiped away with baking soda/water solution or glass cleaner. Use non-abrasive scouring powder for stubborn stains.

Painted surfaces: Wash with mild detergent or non-abrasive cleaner and warm water. Wipe dry with a soft non-abrasive cloth.

Stainless steel surfaces: Stainless steel can rust under certain conditions. This can be caused by environmental conditions such as chlorine or salt water, or improper cleaning tools such as wire or steel wool. It can also discolor due to heat, chemicals, or grease build-up. To maintain your grill's high quality appearance, wash with mild detergent and warm water, or use a stainless steel grill cleaner. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.



Cooking surfaces: If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

Storing Your Grill

- Clean cooking grates.
- Store grill in dry location.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors ONLY if Natural Gas hose is disconnected from quick disconnect socket.
- When removing grill from storage, follow the 'Cleaning the Burner Assembly' instructions in the Use and Care section of the Product Guide.

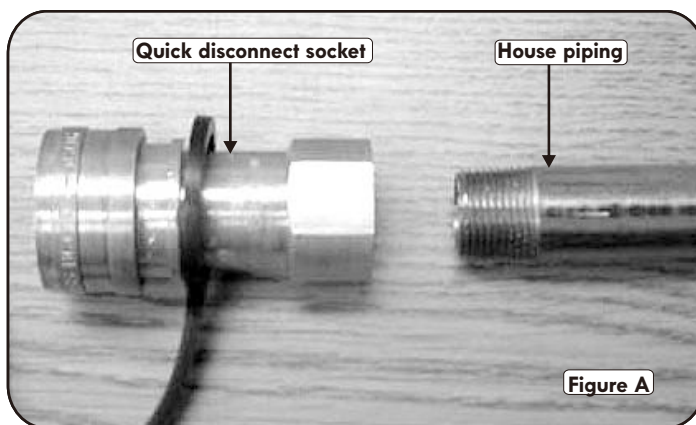


Critters

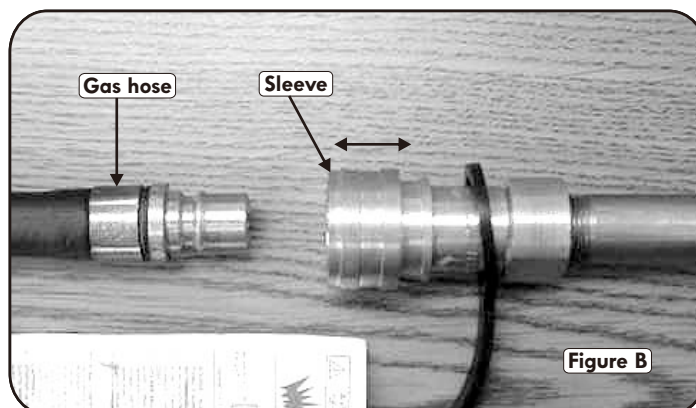
Spiders like to make their homes in the venturi tubes of grills. These must be inspected and cleaned regularly to ensure there are no blockages. Refer to the Use and Care portion of this Product Guide for complete information.

Connecting Your Grill to the Natural Gas Source.

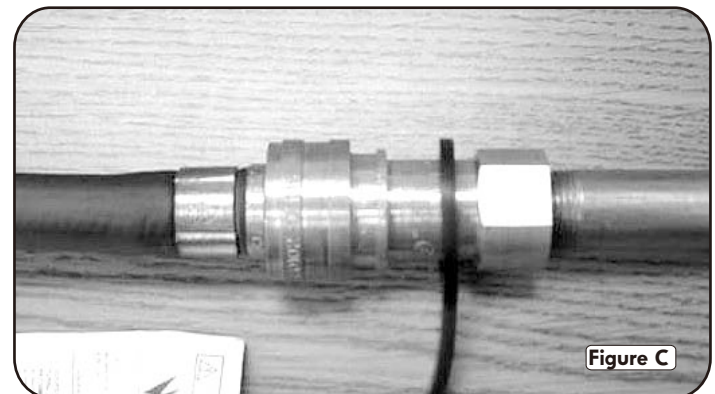
1. A professionally-installed shut-off valve between the supply piping and the socket is recommended, but not required, by the National Fuel Gas Code. Socket connection must be made outdoors.
2. Coat the gas supply pipe nipple with gas resistant pipe dope or approved teflon tape. Screw socket onto gas supply pipe (house gas source) as shown in **Figure A** below, and wrench-tighten.



3. Turn all grill valves to the off position. Pull back the sleeve on the quick disconnect socket and insert the unattached end of the gas hose into the socket. Release the sleeve and continue pushing the hose into the socket until the sleeve snaps into the locked position. See **Figure B**.



4. When the quick disconnect socket and the gas hose are connected, a valve in the socket opens automatically to permit full gas flow. When the gas hose is disconnected, the valve in the socket instantly and positively shuts off the flow of gas. Because the valve in the socket positively shuts off the flow of gas, the grill can be disconnected from the gas source by disconnecting the gas hose from the quick disconnect socket. The socket should be left attached to the gas source (house piping). **Figure C**, below, shows properly connected hose and socket.

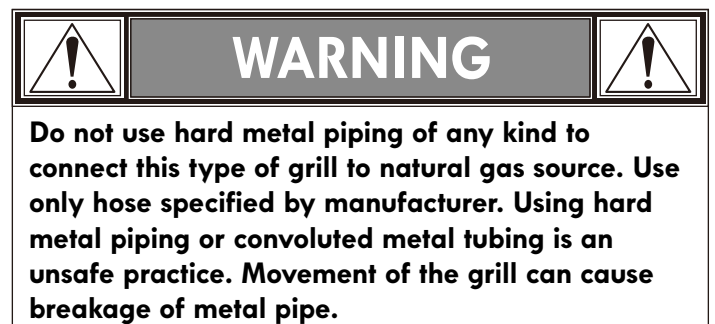


With proper assembly, the gas hose cannot be removed without pushing the quick disconnect sleeve back. To disconnect, push sleeve back and pull plug out of sleeve (this automatically shuts off gas).

Please Note: Hose and assembly are C.S.A. listed for natural gas, manufactured gas, mixed gas and for liquefied petroleum and for LP Gas-Air mixtures on basis of 0.64 specific gravity for 1000 BTU's per cubic foot of gas at 0.3 in. water column pressure drop. Only ANSI Z21.54 approved hoses should be used with this grill.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing on that system at test pressures in excess of 1/2 psig (3.5kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5kPa).



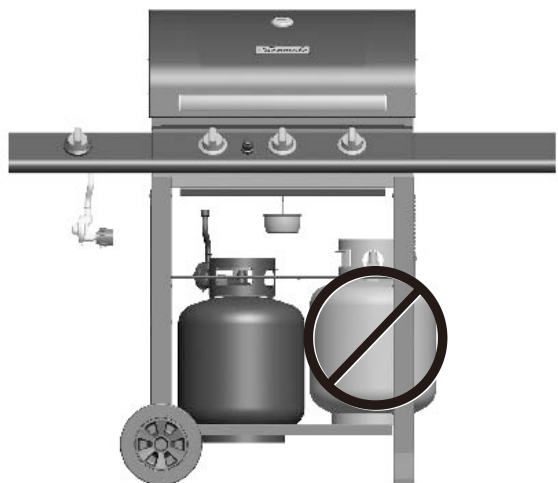
USE AND CARE



DANGER



- **NEVER** store a spare LP cylinder under or near the appliance or in an enclosed area.



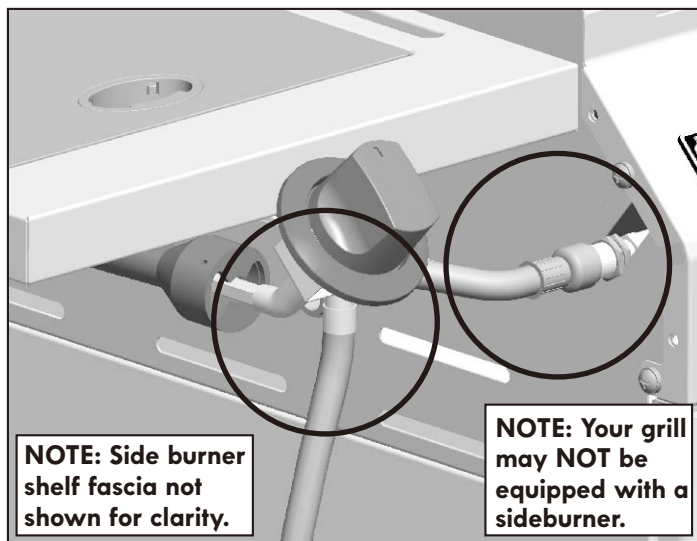
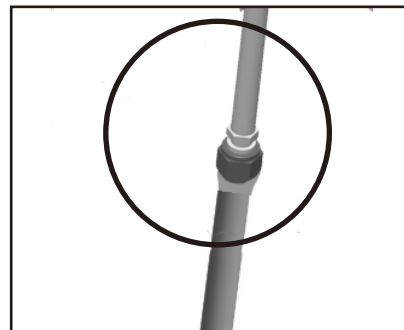
WARNING



- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, immediately close gas valve and call your fire department!

Leak Testing

1. Turn all grill control knobs to OFF.
2. Be sure gas hose is tightly connected to gas source.
3. Completely open gas source. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto area circled below.



NOTE: Side burner shelf fascia not shown for clarity.

NOTE: Your grill may NOT be equipped with a sideburner.

5. If “growing” bubbles appear, there is a leak. Close gas source immediately and tighten connection. **If leaks cannot be stopped do not try to repair.**
6. Always close gas source after performing leak test.

Safety Tips

- When grill is not in use, turn off all control knobs and gas source.

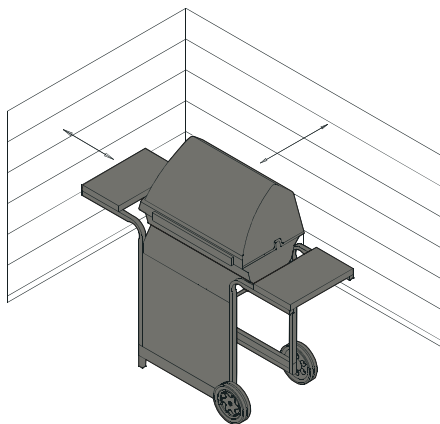


WARNING



For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in sides or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill.
- Do not cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- **Apartment Dwellers:** Check with management to learn the requirements and fire codes for using a gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- **NEVER attempt to light burner with lid closed.** A buildup of non-ignited gas inside a closed grill is hazardous.

Safety Tips

- ▲ When grill is not in use, turn off all control knobs and remove gas hose from quick disconnect socket.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for side burner and side shelf is 10 lbs.
- ▲ The grease tray or cup **must** be installed during use and emptied after each use. Do not remove grease tray or cup until grill has completely cooled.
- ▲ Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- ▲ If you notice grease or other hot material dripping from grill onto valve or gas hose, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve and hose before continuing. Perform a leak test.
- ▲ Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- ▲ Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- ▲ If you have a grill problem see the "Troubleshooting Section".



CAUTION

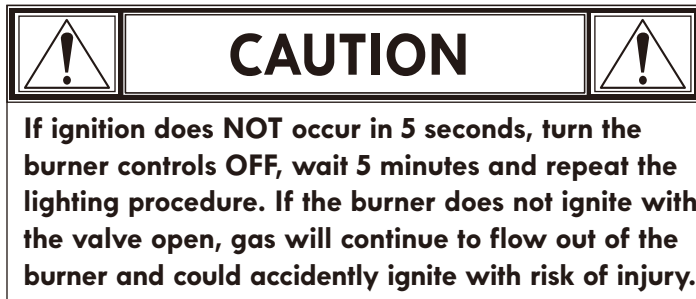


- **Putting out grease fires by closing the lid is not possible.** Grills are well ventilated for safety reasons.
- **Do not use water on a grease fire. Personal injury may result.** If a grease fire develops, turn knobs to off position and remove hose from quick disconnect socket.
- **Do not leave grill unattended while preheating or burning off food residue on HIGH.** If grill has not been regularly cleaned, a grease fire can occur that may damage the product. Follow instructions on General Grill Cleaning and Cleaning The Burner Assembly to prevent grease fires.

Ignitor Lighting

▲ **Do not lean over grill while lighting.**

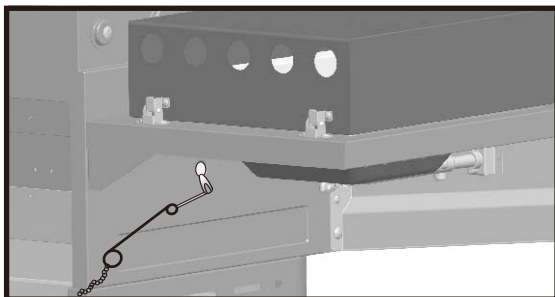
1. Turn **OFF** gas burner control valves.
2. Turn **ON** gas at source.
3. **Open lid during lighting.**
4. To ignite, push and turn **IGNITION BURNER** knob to **HIGH**.
5. Push and hold **ELECTRONIC IGNITION** button until the burner lights.
6. If ignition does NOT occur in 5 seconds, turn the burner controls **OFF**, wait 5 minutes and repeat the lighting procedure.
7. To ignite remaining burners, turn knob to the **HIGH** position starting with the burners closest to **IGNITION BURNER** first. If ignitor does not work, follow match lighting instructions.
8. **For grills equipped with ELECTRONIC IGNITION at each burner:**
Repeat steps 4 through 6 to light each burner.
9. Once each burner has ignited, turn knobs to desired setting.



Match-Lighting

▲ **Do not lean over grill while lighting.**

1. **Open lid.** Turn **ON** gas at source.
2. Place match into match holder (hanging from left side panel of grill). Light match; then light burner by placing match through the match light hole on left side of grill.
3. Push in and turn far left burner knob to the **HIGH** position. Be sure burner lights and stays lit.
4. Light adjacent burners in sequence by pushing knobs in and turning to the **HIGH** position.



SEAR Burner Ignitor Lighting

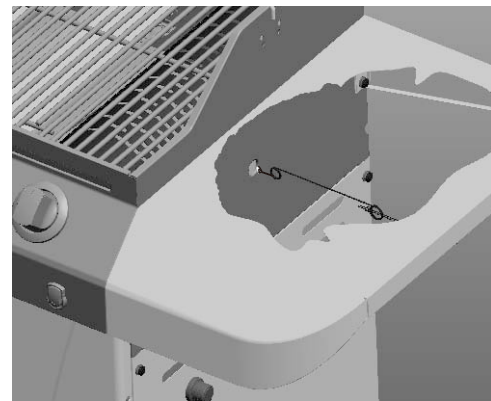
▲ **Do not lean over grill while lighting.**

1. Turn **OFF** gas burner control valves.
2. Turn **ON** gas at source.
3. **Open lid during lighting.**
4. To ignite, push and turn **SEAR burner knob** to **HIGH**.
5. Push and hold **ELECTRONIC IGNITION** button until the burner lights.
6. If ignition does NOT occur in 5 seconds, turn the burner controls **OFF**, wait 5 minutes and repeat the lighting procedure.

SEAR Burner Match-Lighting

▲ **Do not lean over grill while lighting.**

1. **Open lid.** Turn **ON** gas at source.
2. Place match into match holder (hanging from right side panel of grill). Light match; then light burner by placing match through the match light hole on right side of grill.
3. Push in and turn **SEAR burner knob** to the **HIGH** position. Be sure burner lights and stays lit.



NOTE: Your grill may NOT be equipped with a Side burner!

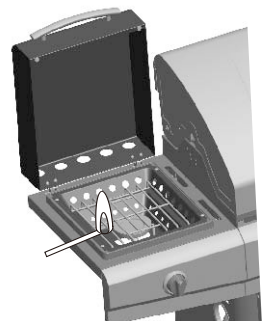
Side burner Ignitor Lighting

▲ **Do not lean over grill while lighting.**

1. **Open side burner lid.** Turn **ON** gas at source.
2. Turn side burner knob to the **HIGH** position, push and hold **ELECTRONIC IGNITOR** button.
3. If side burner does NOT light within 5 seconds, turn knob to **OFF**, wait 5 minutes, then repeat lighting procedure.

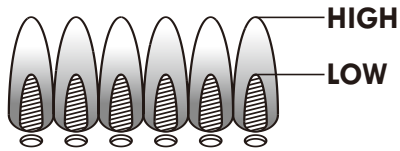
Side burner Match Lighting

1. **Open side burner lid.** Turn **ON** gas at source.
2. Place lit match near burner.
3. Turn side burner knob to the **HIGH** position. Be sure burner lights and stays lit.



Burner Flame Check

- Remove cooking grates and heat diffusers. Light burners, rotate knobs from **HIGH** to **LOW**. You should see a smaller flame in **LOW** position than seen on **HIGH**. Perform burner flame check on sideburner, also. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting Section.



Turning Grill Off

- Turn all knobs to the **OFF** position. Turn off Natural Gas source.

Ignitor Check

- Turn gas off at source.** Press and hold electronic ignitor button. "Click" should be heard and spark seen each time between each collector box or burner and electrode. See "Troubleshooting" if no click or spark.

Valve Check

- Important: Make sure gas is off at source before checking valves.** Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LOW** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hoses are cut or worn or kinked. Replace damaged hoses before using grill. Use only valve/hose specified by manufacturer.

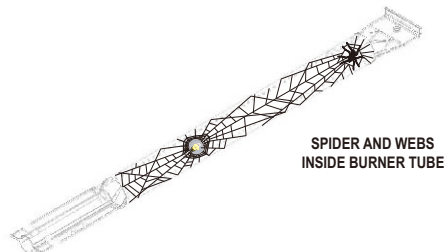
General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

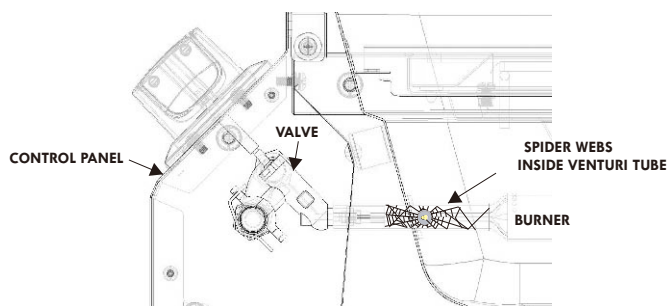


SPIDER ALERT!

Important: Always ensure that the venturi burner tubes are clean. A venturi burner tube has a narrow area in which spiders tend to build nests.



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the burner tubes.



Spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the burner tube behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner and venturi tube assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturers.
- When removing grill from storage, follow "Cleaning the Burner Assembly" instructions before starting grill.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas OFF at control knobs and source.
2. Remove cooking grates and heat diffusers.
3. Remove carryover tubes and burners.

4. Detach electrode from burner.
NOTE: Removal/Detachment method will depend on the burner configuration. See different configurations in illustrations below.
5. Carefully lift each burner up and away from valve openings. We suggest three ways to clean the burner tubes. Use the one easiest for you.

(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.



(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

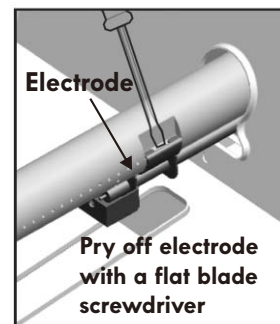
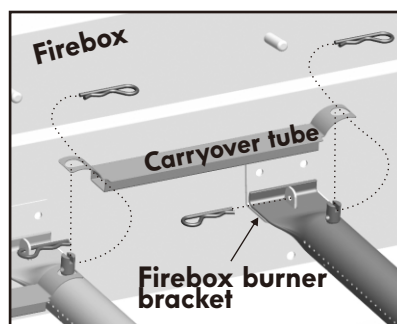
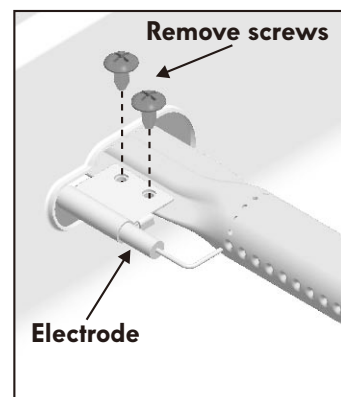
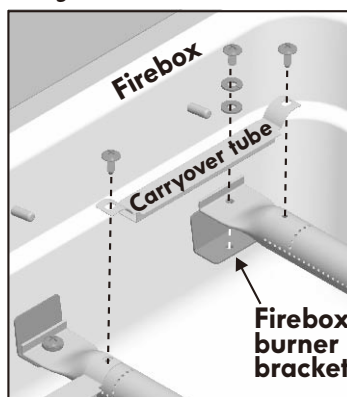
(C) **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.

9. Attach electrode to burner.
10. Carefully replace burners.
11. Attach burners to brackets on firebox.
12. Reposition carryover tubes and attach to burners. Replace heat diffusers and cooking grates.

**Correct
burner-to-valve
engagement**



PARTS LIST

Key	Qty	Description	Part #
1	1	BOTTOM SHELF	G651-0055-W1
2	1	LEFT SIDE CART PANEL	G651-2200-W1A
3	1	RIGHT SIDE CART PANEL	G651-2300-W1A
4	2	MATCH HOLDER	G401-0079-W1
5	4	CASTER SOCKET	G408-0036-W1
6	1	LOWER BACK PANEL	G651-7701-W1
7	1	FRONT DOOR BRACE	G651-B800-W1
8	2	CASTER, LOCKING	G350-0023-W1
9	2	CASTER, FIXED	G350-0024-W1
10	1	WEIGHT BLOCK	G651-0012-W1
11	1	TOP LID	G651-4200-W1
12	1	LOGO PLATE F/ LID	G528-0002-W2
13	1	TEMPERATURE GAUGE	G430-0022-W1
14	1	BEZEL, F/ TEMPERATURE GAUGE	G404-0034-W1
15	2	LID BUMPER, RECTANGLE	G430-00B8-W1
16	2	LID BUMPER, ROUND	G303-0038-W1
17	1	TOP LID HARDWARE	G430-0024-W2
18	1	HANDLE, F/ LID	G651-0008-W1
19	1	FIREBOX	G651-C300-W2
20	5	MAIN BURNER-TUBE BURNER	G651-4000-W1A
21	1	MAIN BURNER-BAR BURNER	G651-4100-W1
22	1	ELECTRODE, F/ MAIN BURNER	G501-0010-W1
23	1	ELECTRODE, F/ SEAR BURNER	G651-5103-W2
24	4	CARRY OVER TUBE	G501-0015-W1
25	1	CONTROL PANEL, MAIN	G651-0053-W1
26	1	ELECTRONIC IGNITION MODULE	G651-1300-W1
27	1	HEAT SHIELD, F/ IGNITION MODULE	G308-0025-W1
28	1	HOSE VALVE ASSEMBLY	G651-Q100-W1
29	7	BEZEL F/ CONTROL KNOB	G430-0027-W2
30	7	CONTROL KNOB	G432-0010-W1
31	1	RIGHT SIDE SHELF	G530-0500-W2
32	1	FASCIA, F/ RIGHT SHELF	G651-P901-W1
33	1	LEFT SIDE SHELF F/ SB	G530-0600-W2
34	1	DRIP PAN, F/ SB	G516-0021-W2
35	2	RUBBER BUMPER, F/ SIDEBURNER	G501-0066-W1
36	1	CONTROL PANEL, F/ SB	G651-Q001-W1
37	1	SIDEBURNER	G651-R700-W1
38	1	ELECTRODE, F/ SB	G515-0039-W1

Key	Qty	Description	Part #
39	1	ELECTRODE WIRE, F/ SIDEBURNER	G602-0007-W1
40	1	SIDEBURNER VALVE CLIP	G405-0019-W1
41	1	SIDEBURNER LID	G521-0021-W1
42	1	HINGE, F/ SIDEBURNER	G513-1100-W1
43	1	HANDLE, F/ SB LID	G517-0011-W2
44	1	SIDEBURNER GRATE	G606-0015-W1
45	1	GRIDDLE, F/ SIDEBURNER	G516-0070-W1
46	2	HANDLE, F/ DOOR	G651-0006-W2
47	1	LEFT DOOR	G651-5501-W1
48	1	RIGHT DOOR	G651-5601-W1
49	2	DOOR PIN, FIXED	G401-0053-W1
50	2	DOOR PIN, SPRING	G439-0036-W2
51	2	MAGNET ASSEMBLY	G213-0022-W1
52	5	HEAT DIFFUSER	G430-0005-W1
53	1	HEAT DIFFUSER F/ BAR BURNER	G651-0011-W1
54	4	COOKING GRATE	G432-0002-W1
55	1	WARMING RACK	G651-0017-W1
56	1	BUTTON, F/ IGNITION MODULE	G409-0030-W1
57	1	GREASE TRAY	G651-3900-W1
58	1	GREASE PAN	G416-0015-W1
59	1	NATURAL GAS HOSE	G501-0099-W1
60	1	ROTISSERIE BRACKET, MOTOR SIDE	G651-0020-W1
61	1	ROTISSERIE BRACKET, HANDLE SIDE	G651-0021-W1
62	1	ROTISSERIE MOTOR W/ FORK ASSEMBLY	G651-0054-W1

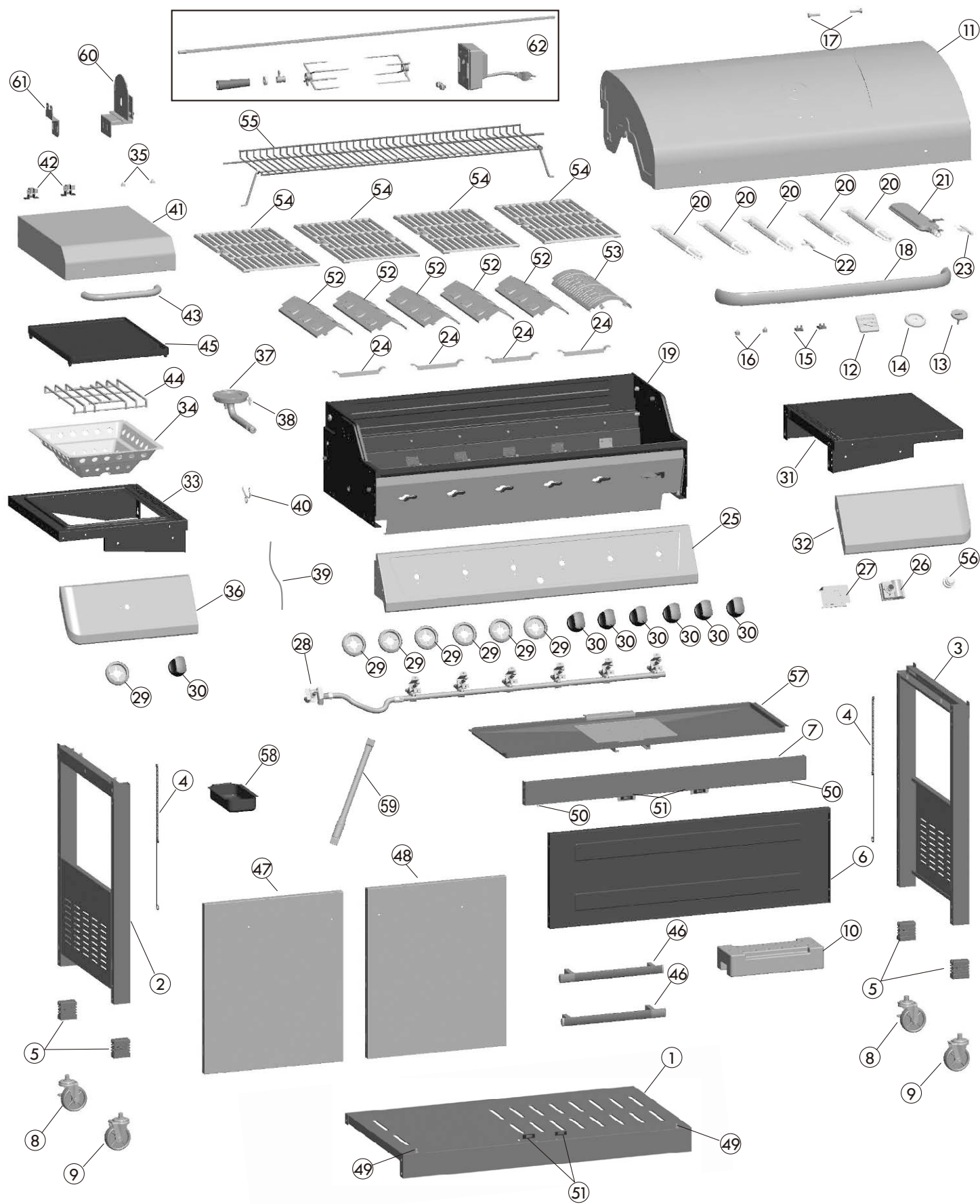
NOT Pictured

...	1	CASTER PIN	G350-0026-W1
...	1	PRODUCT MANUAL, ENGLISH	G651-250801-W1
...	1	PRODUCT MANUAL, FRENCH	G651-250802-W1
...	1	HARDWARE PACK	G65125-B001-W1

To order replacement parts after using grill, call 1-800-241-7548.

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

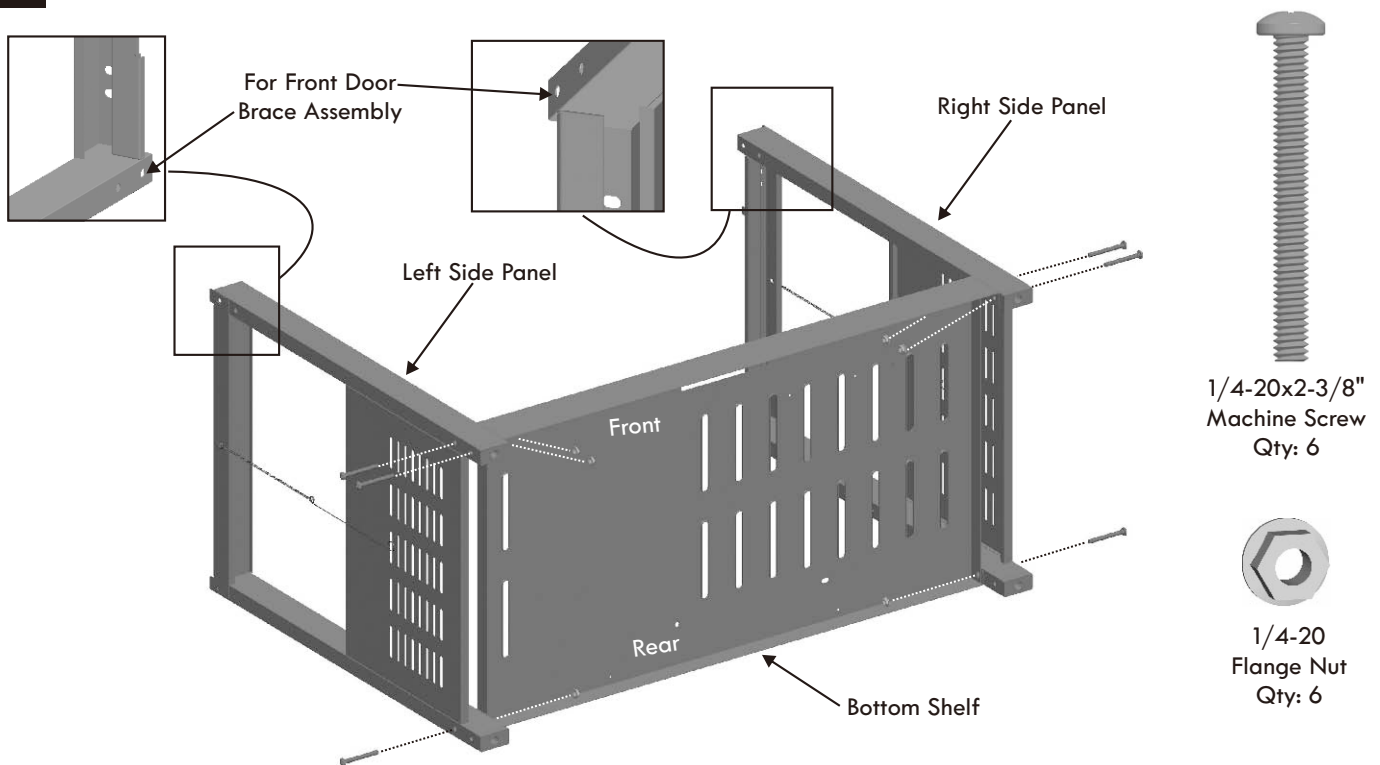
PARTS DIAGRAM



ASSEMBLY

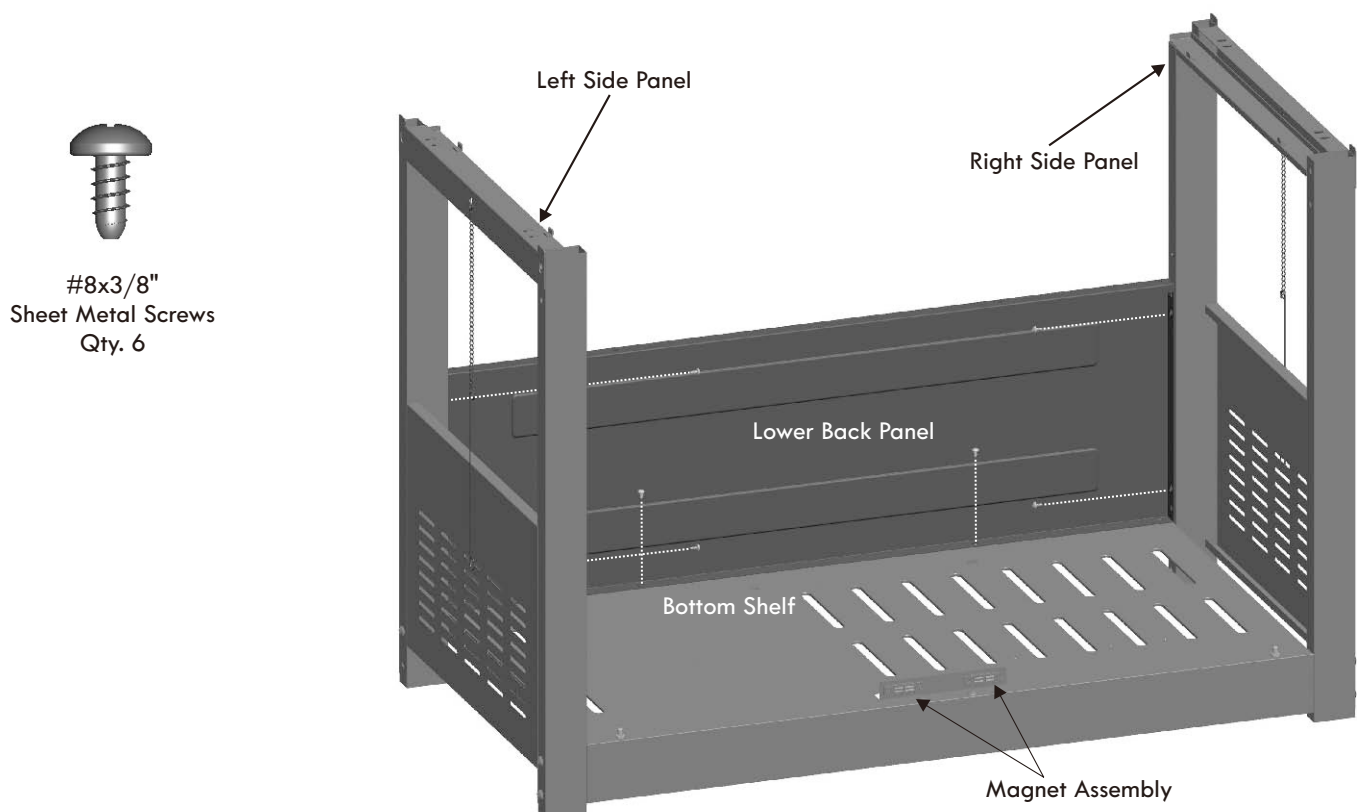
1

- Attach bottom shelf, oriented as shown, to left and right leg assemblies with **1/4-20x2-3/8" machine screws** and **1/4-20 flange nuts**.



2

- Place lower back panel between side panels as shown. Attach to left and right side panels with (4) **#8x3/8" sheet metal screws**. Then attach to bottom shelf with (2) **#8x3/8" sheet metal screws**.



3

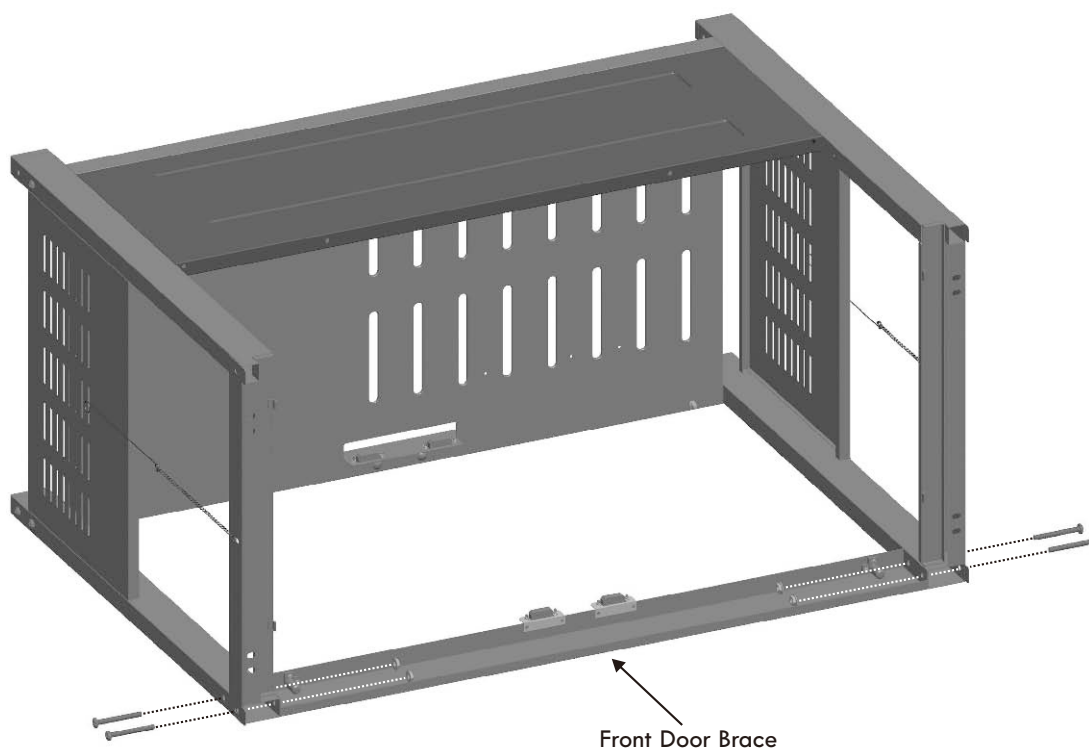
- Place front door brace as shown. Attach to left and right leg assemblies with **1/4-20x2-3/8" machine screws** and **1/4-20 flange nuts**.



1/4-20
Flange Nut
Qty: 4



1/4-20x2-3/8"
Machine Screw
Qty: 4



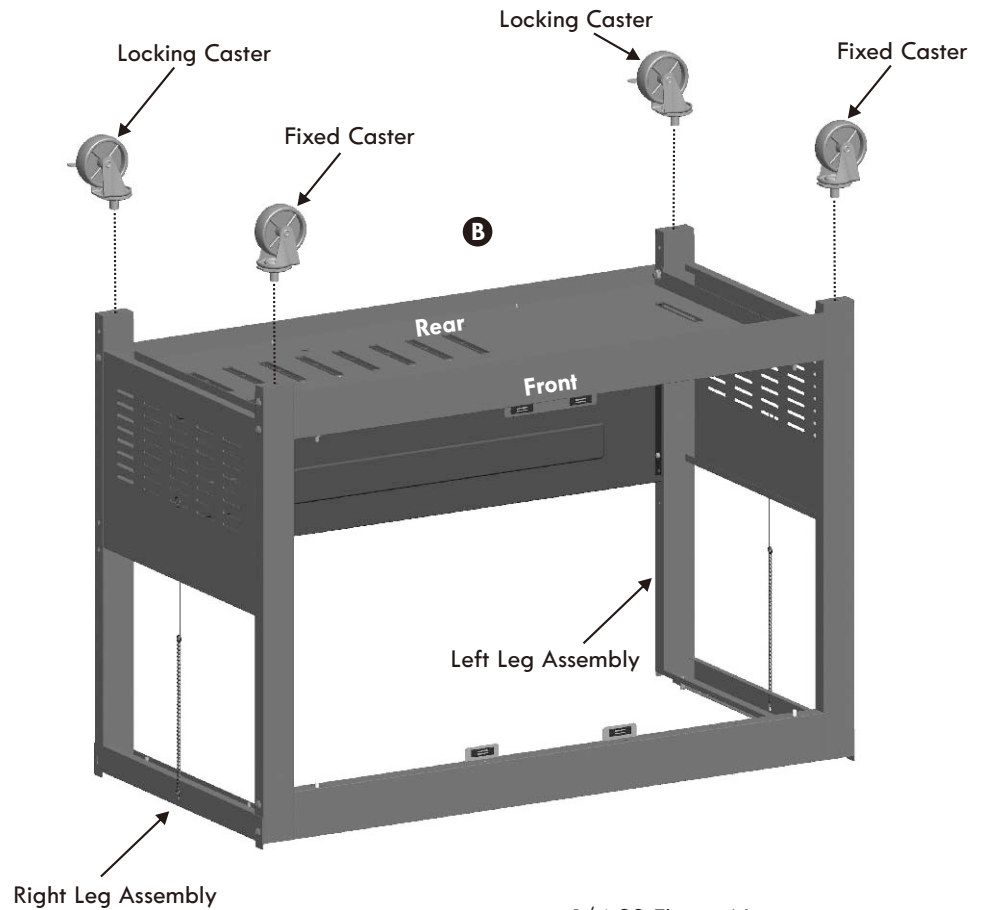
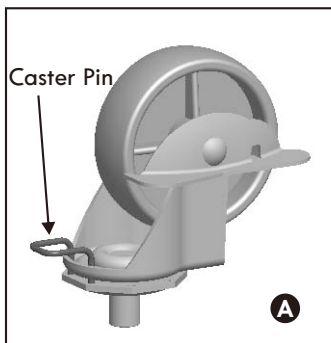
Front Door Brace

4

- Turn assembly upside down.
- Insert Caster Pin into the caster mounting plate to lock it in place, shown A. Spin the caster clockwise into the threads on the bottom shelf until secure. Remove the Caster Pin and repeat for remaining casters. Make sure the two locking casters are secured at the rear and the non-locking casters are secured at the front (B). After all 4 casters are secure remove the Caster Pin and save for future maintenance.
- Attach weight block to bottom shelf with (2) **1/4-20x2" machine screws** and **1/4-20 flange nuts** (C).



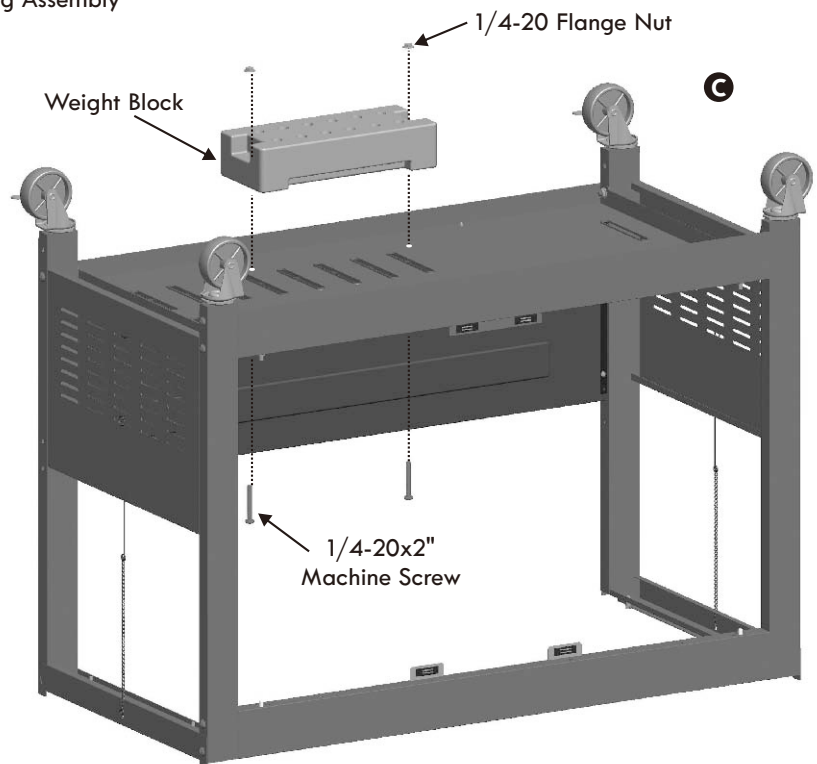
Caster Pin



1/4-20x2"
Machine Screw
Qty: 2



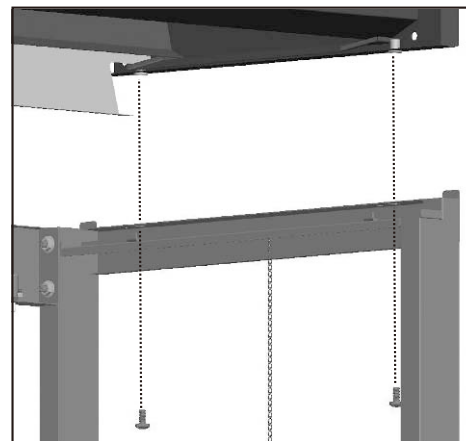
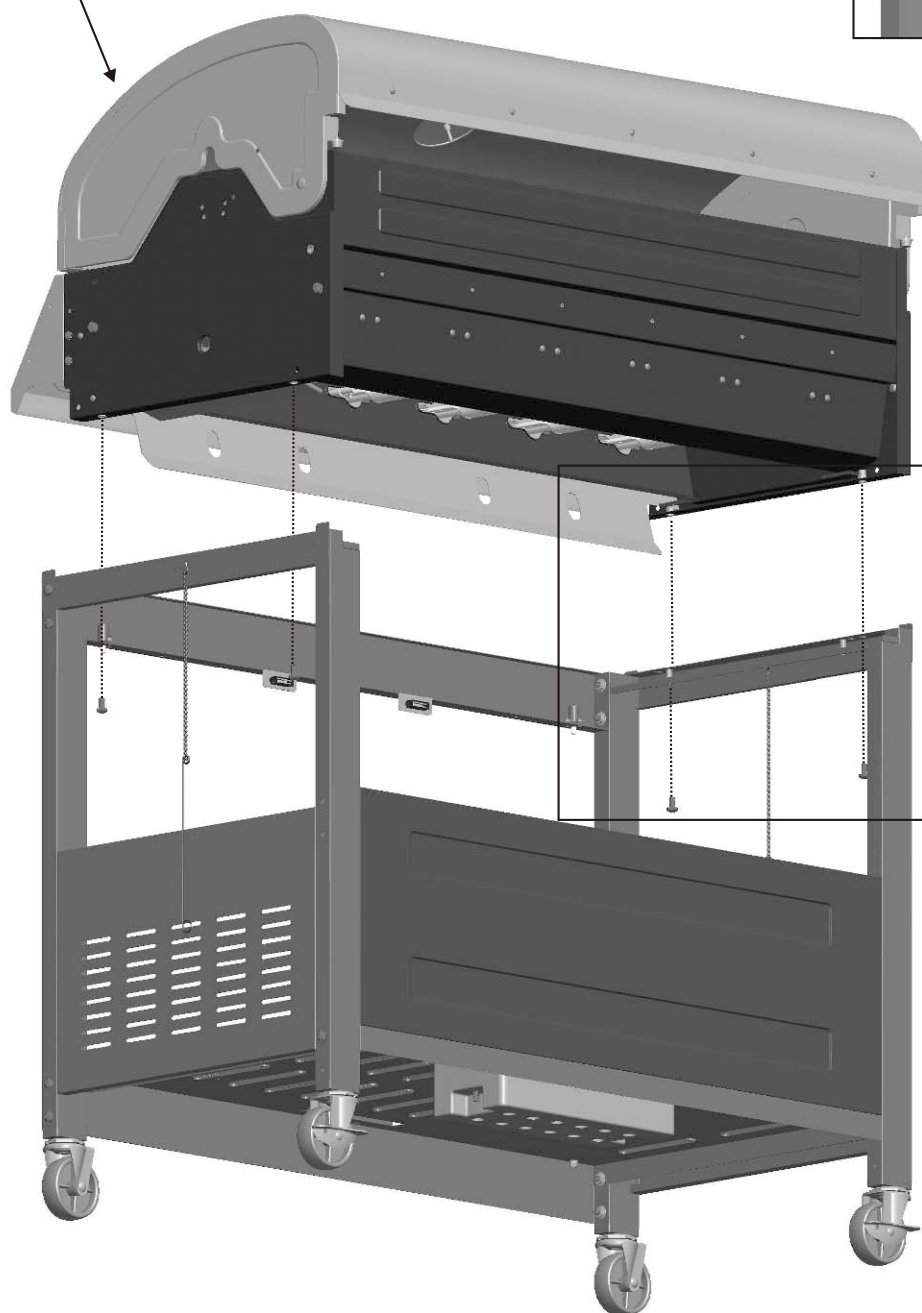
1/4-20
Flange Nut
Qty: 2



5

- Stand cart upright.
- **This step requires two people to lift and position grill head onto cart.**
- Carefully lower the grill head onto the cart. Attach with 1/4-20x1/2" screws.

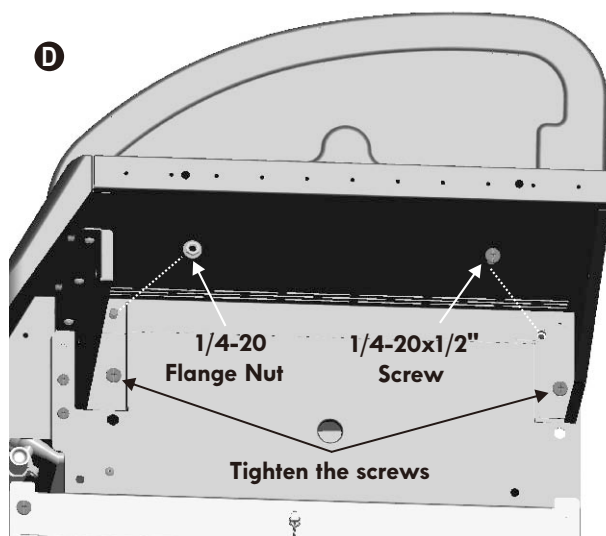
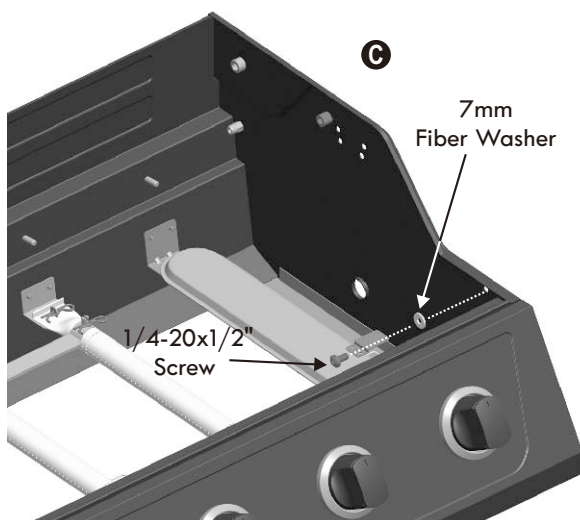
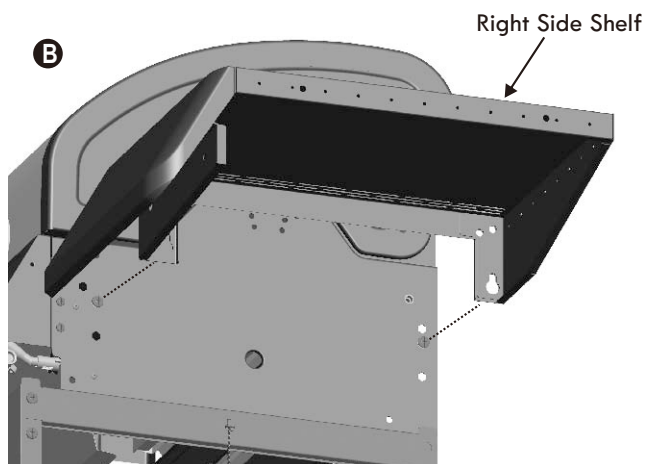
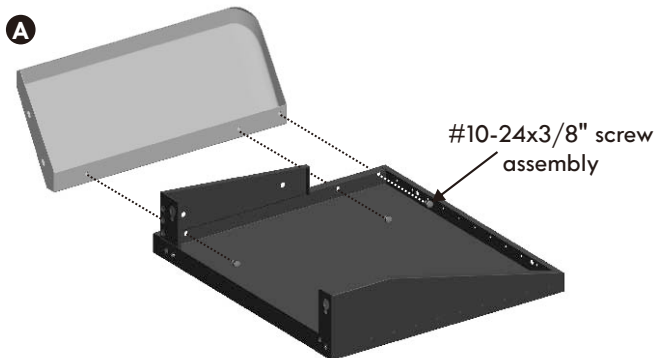
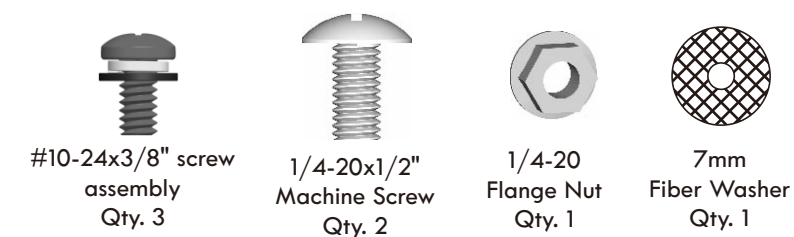
Grill Head



1/4-20x1/2" Screw
Qty: 4

6

- Attach right side fascia to right side shelf with **#10-24x3/8" screw assemblies (A)**.
- Hook the right side shelf to firebox by the pre-assembled screws (B).
- Inside firebox, insert **7mm fiber washer** and **1/4-20x1/2" screw** as shown (C).
- Attach shelf with **1/4-20x1/2" screw** and **1/4-20 flange nuts**, and fasten the two pre-assembled screws (D).

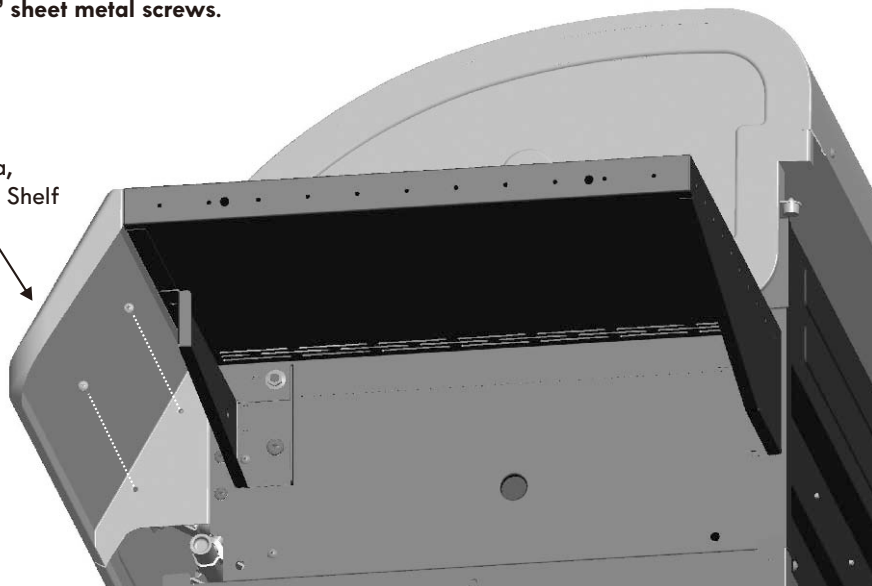


7

- Attach fascia to firebox with **#8x3/8" sheet metal screws**.

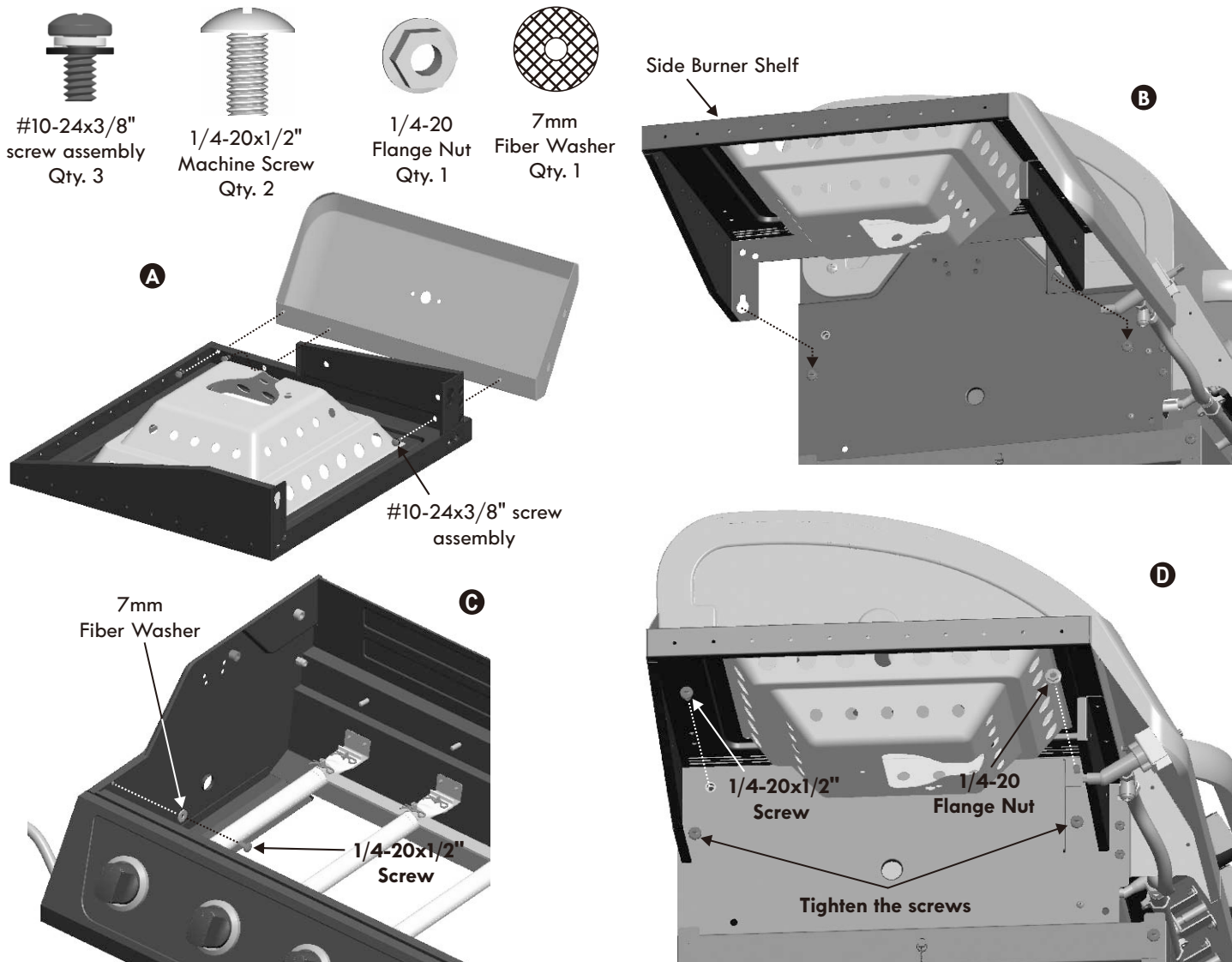


Fascia,
Right Side Shelf



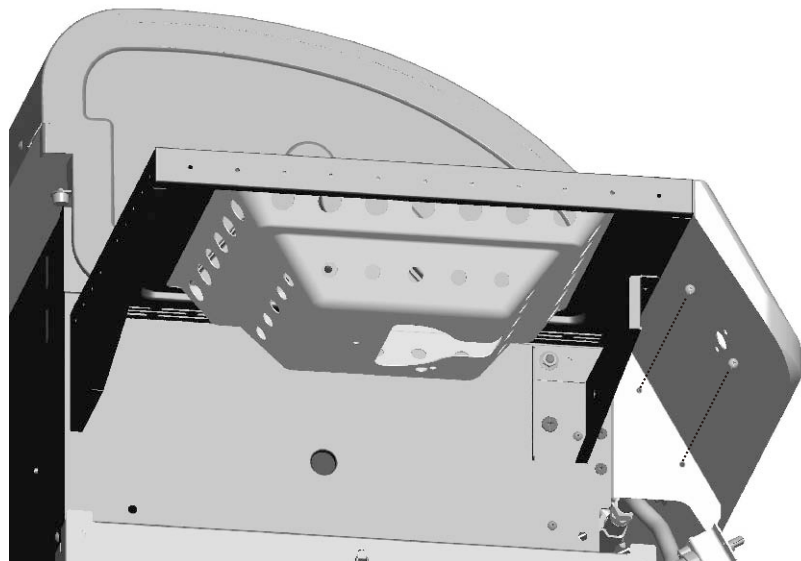
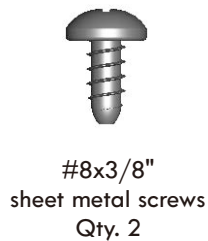
8

- Attach left side fascia to left side shelf with **#10-24x3/8" screw assemblies (A)**.
- Hook the side burner shelf to firebox by the pre-assembled screws (B).
- Inside firebox, insert **7mm fiber washer** and **1/4-20x1/2" screw** as shown (C).
- Attach shelf with **1/4-20x1/2" screw** and **1/4-20 flange nuts**, and fasten the two pre-assembled screws (D).



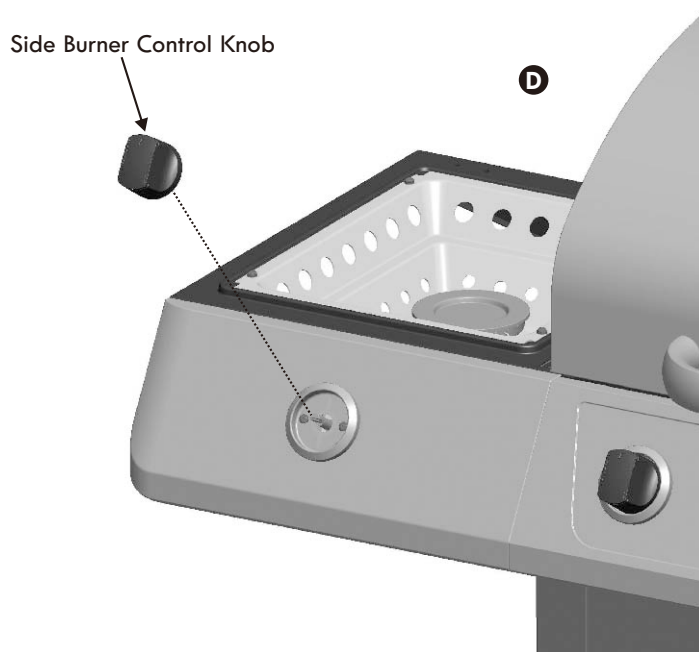
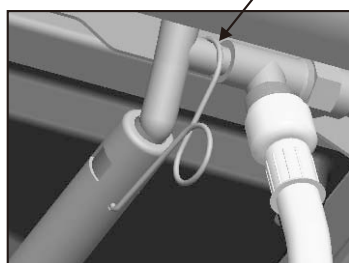
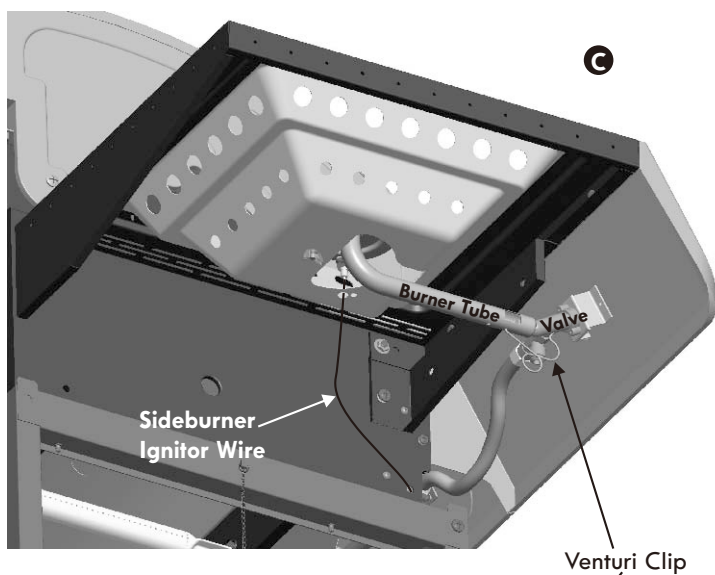
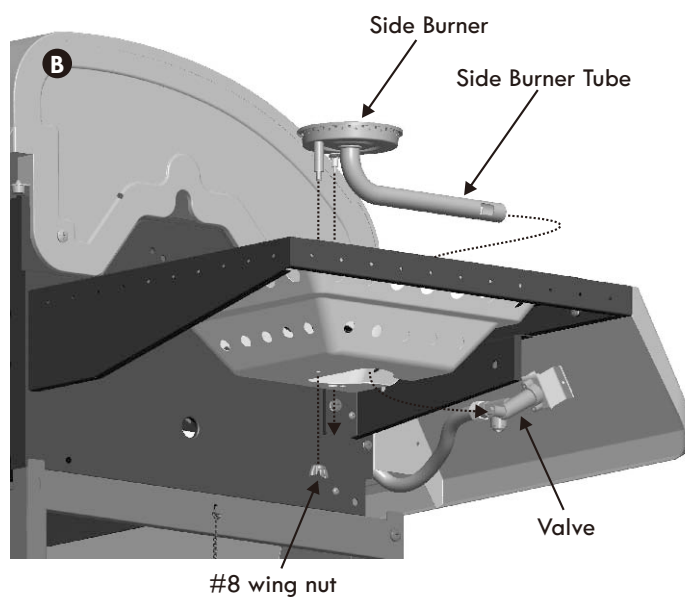
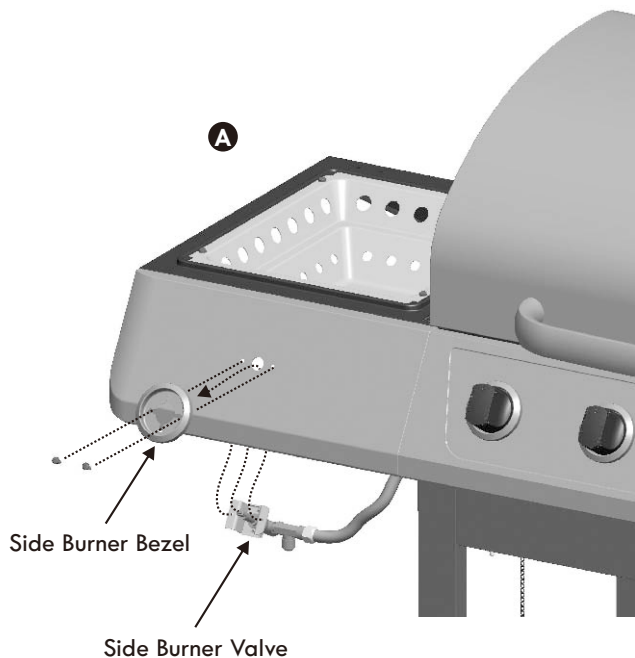
9

- Attach fascia to firebox with **#8x3/8" sheet metal screws**.



10

- Attach side burner bezel and valve with **#8-32x3/8" Stainless Steel screws**. (A).
- Place side burner into shelf. Make sure valve is inside side burner tube. Attach side burner with **#8 wing nut** (B). Hook venturi clip to side burner tube and around manifold. Attach side burner ignitor wire to ignitor as shown (C).
- Press side burner control knob onto valve stem (D).

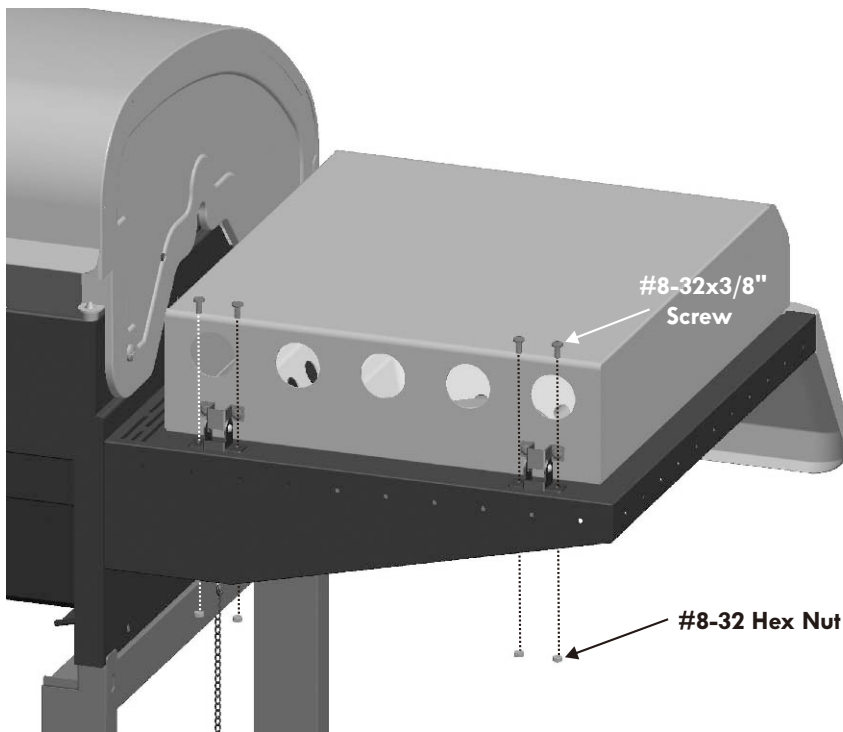


#8-32X3/8"
Stainless Steel Screw
Qty. 2

#8 Wing Nut
Qty. 1

11

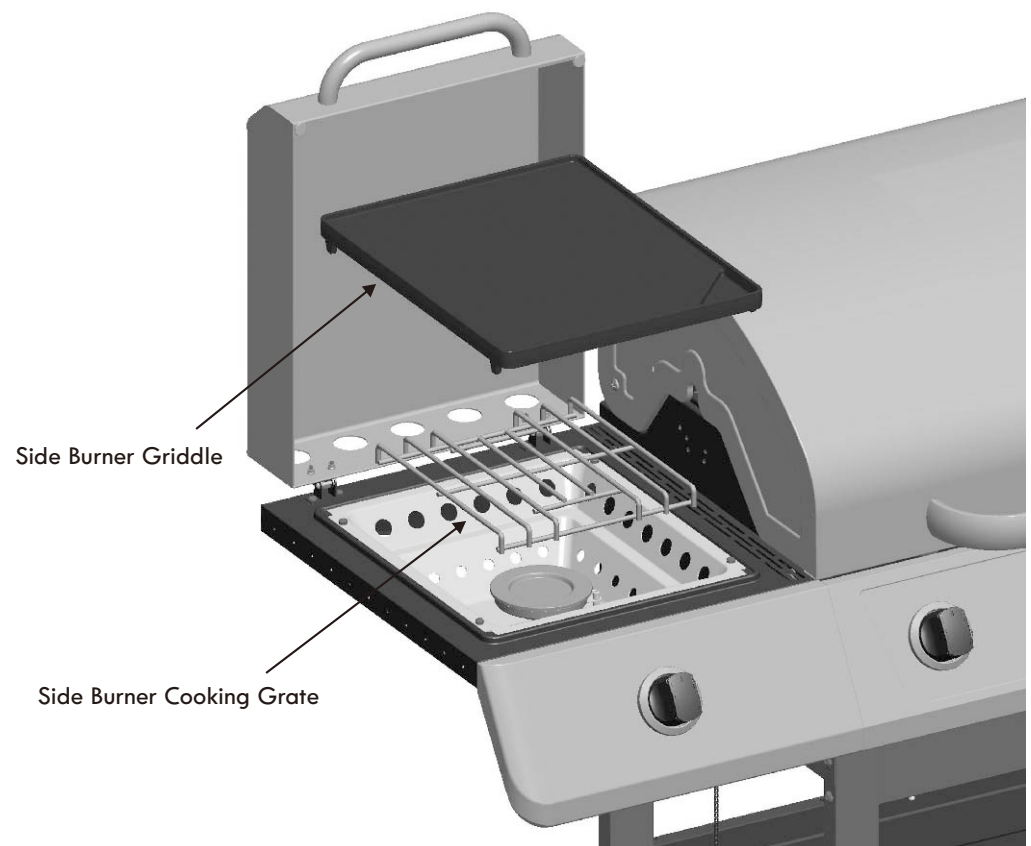
- Place side burner lid onto left side shelf and align hinges holes in back of lid with side shelf holes. Attach side burner lid assembly to side shelf with **#8-32 x3/8" screws and #8-32 hex nuts**.
- Place side burner cooking grate and griddle onto side burner shelf.



#8-32X3/8" Screw
Qty. 4

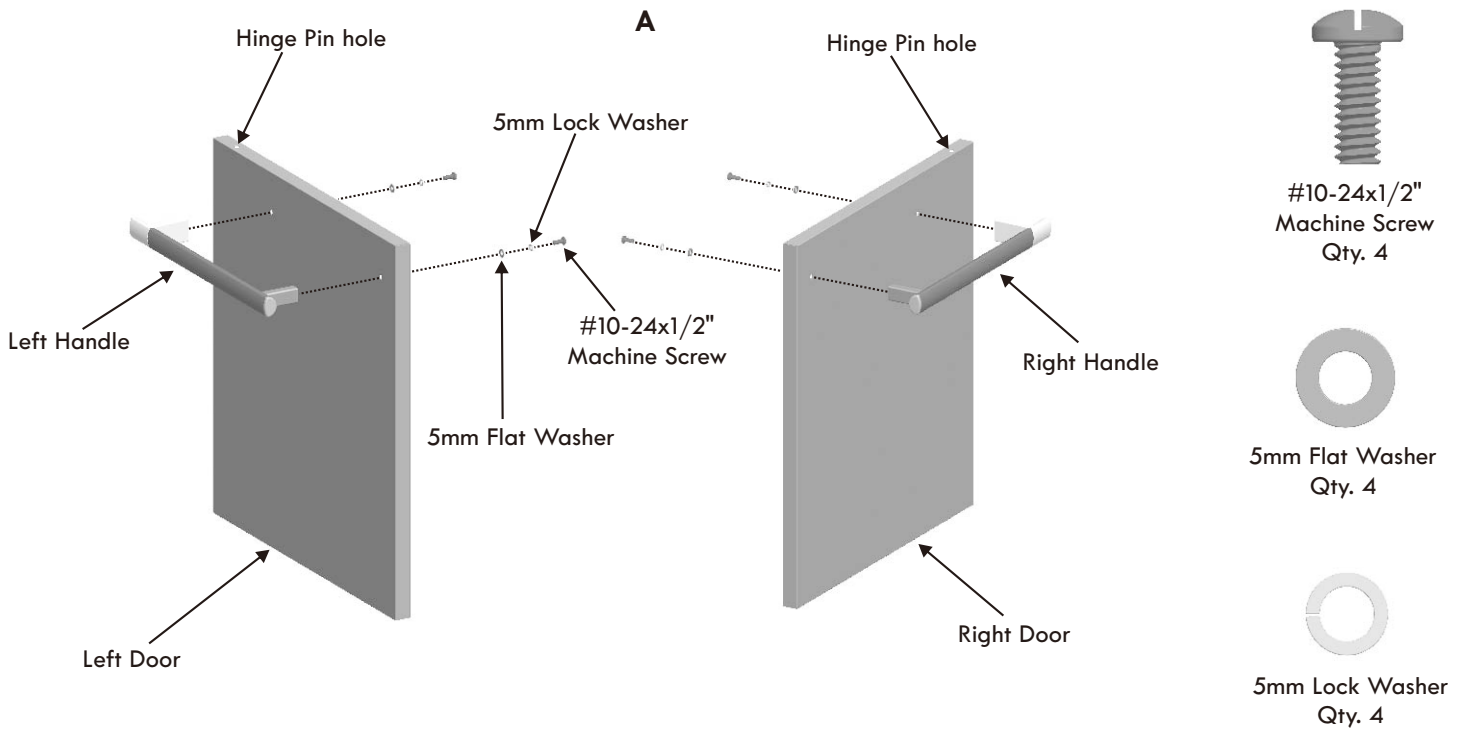


#8-32 Hex Nut
Qty. 4



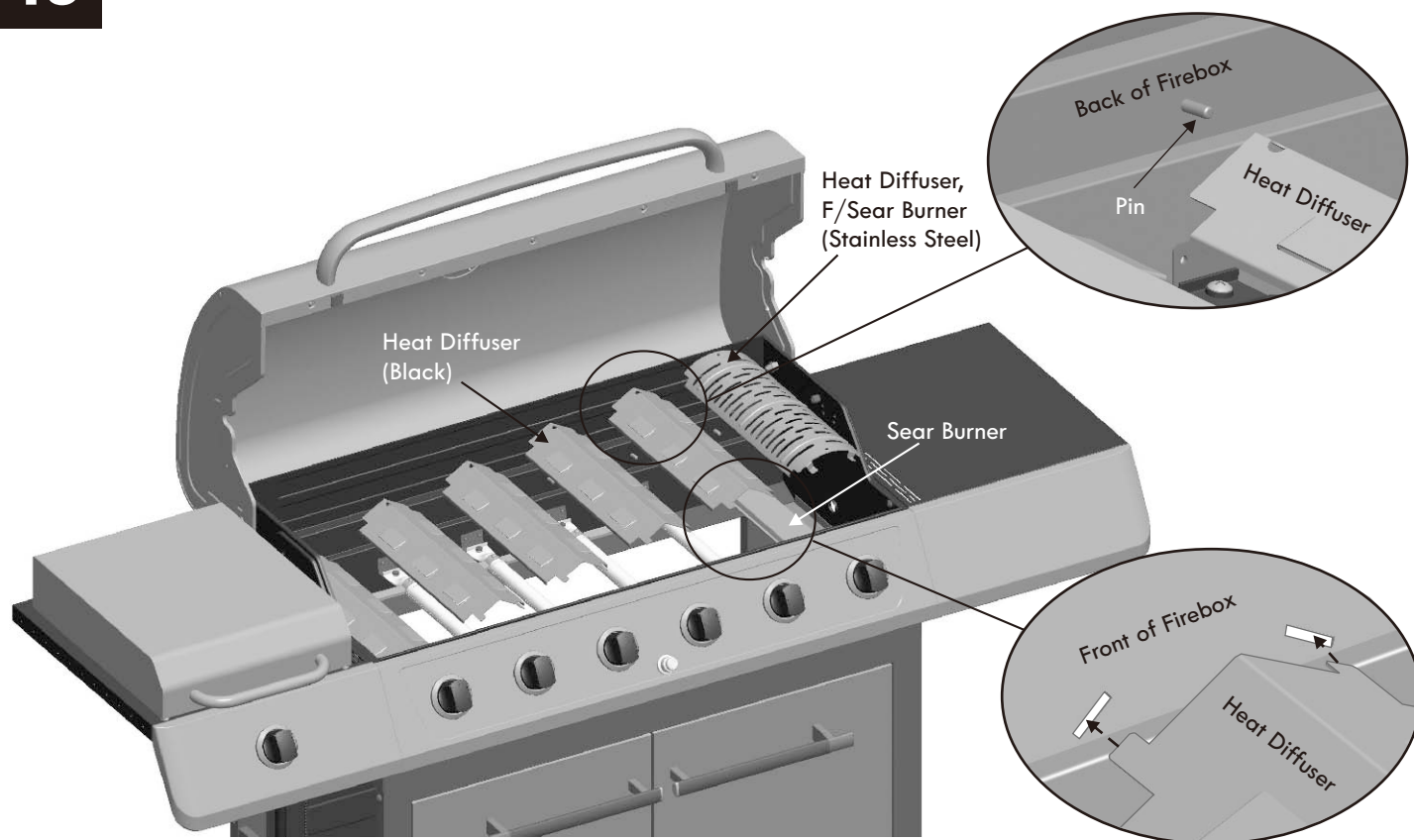
12

- Attach handle to door with **#10-24x1/2" machine screws, 5mm flat washers and 5mm lock washers (A)**.
- Insert hinge pin on bottom shelf into hole in door. Press upper hinge pin in front door brace, align hinge hole on top of door, and release hinge pin into door.



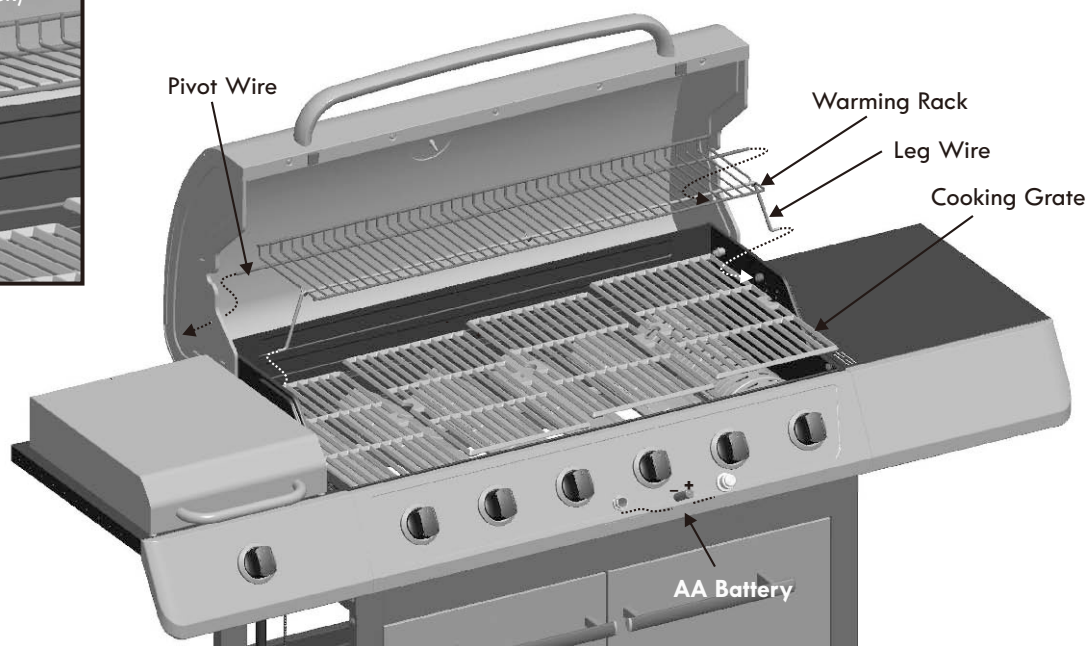
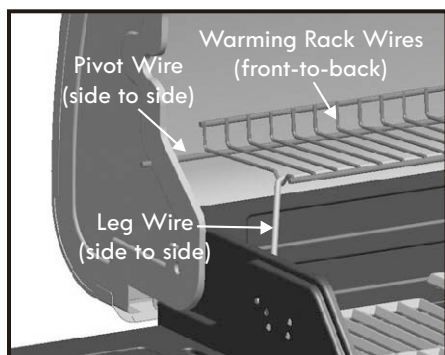
13

- Place heat diffusers over **tube burners** and the heat diffuser for sear burner over **sear burner** by inserting tabs into slots in front of firebox. Opposite ends of heat diffusers rest on pins in back of firebox.



14

- Place cooking grates onto grate rests.
- Insert ends of Warming Rack pivot wire into holes in sides of grill lid. Insert ends of Warming Rack leg wire into holes in sides of firebox.
NOTE: Pivot and leg wires, running side-to-side, should be under wires running front-to-back. If pivot and leg wires are on top, Warming Rack is installed upside-down.
- Unscrew ignitor cap and place AA battery into ignitor slot with positive end (+) facing outward. Screw ignitor cap onto ignitor.



15

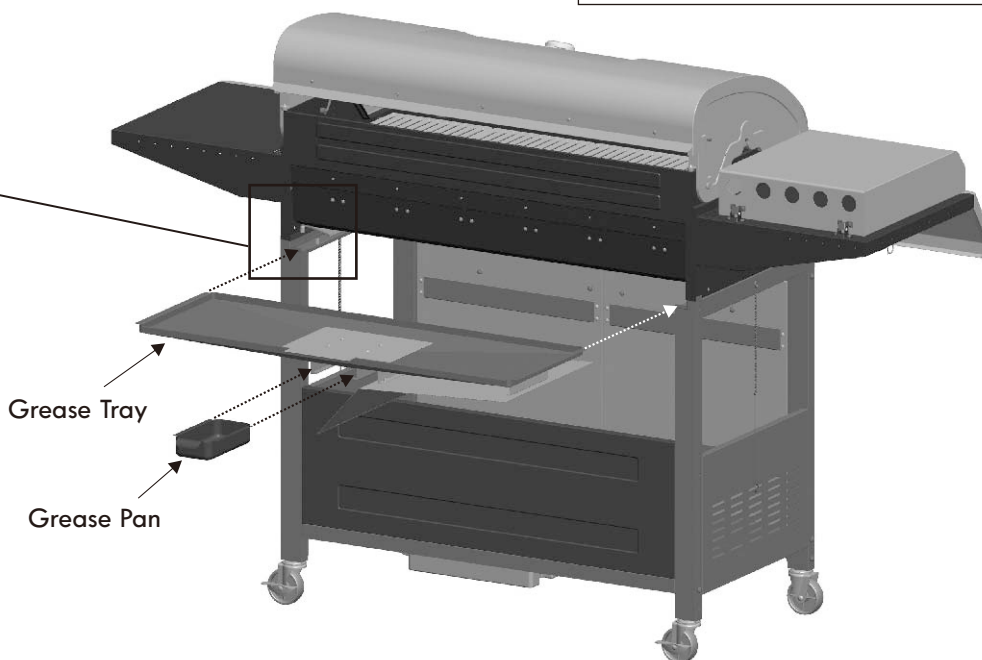
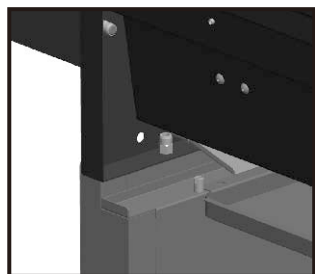
- Place grease pan into grease tray, then place the tray into the cart.

!

CAUTION

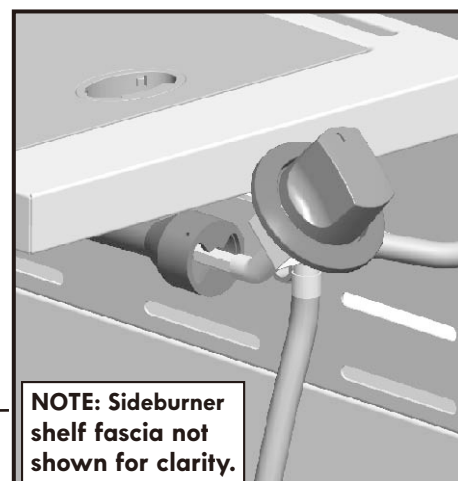
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Failure to install grease tray and grease pan will cause hot grease to drip from bottom of grill with risk of fire or property damage.



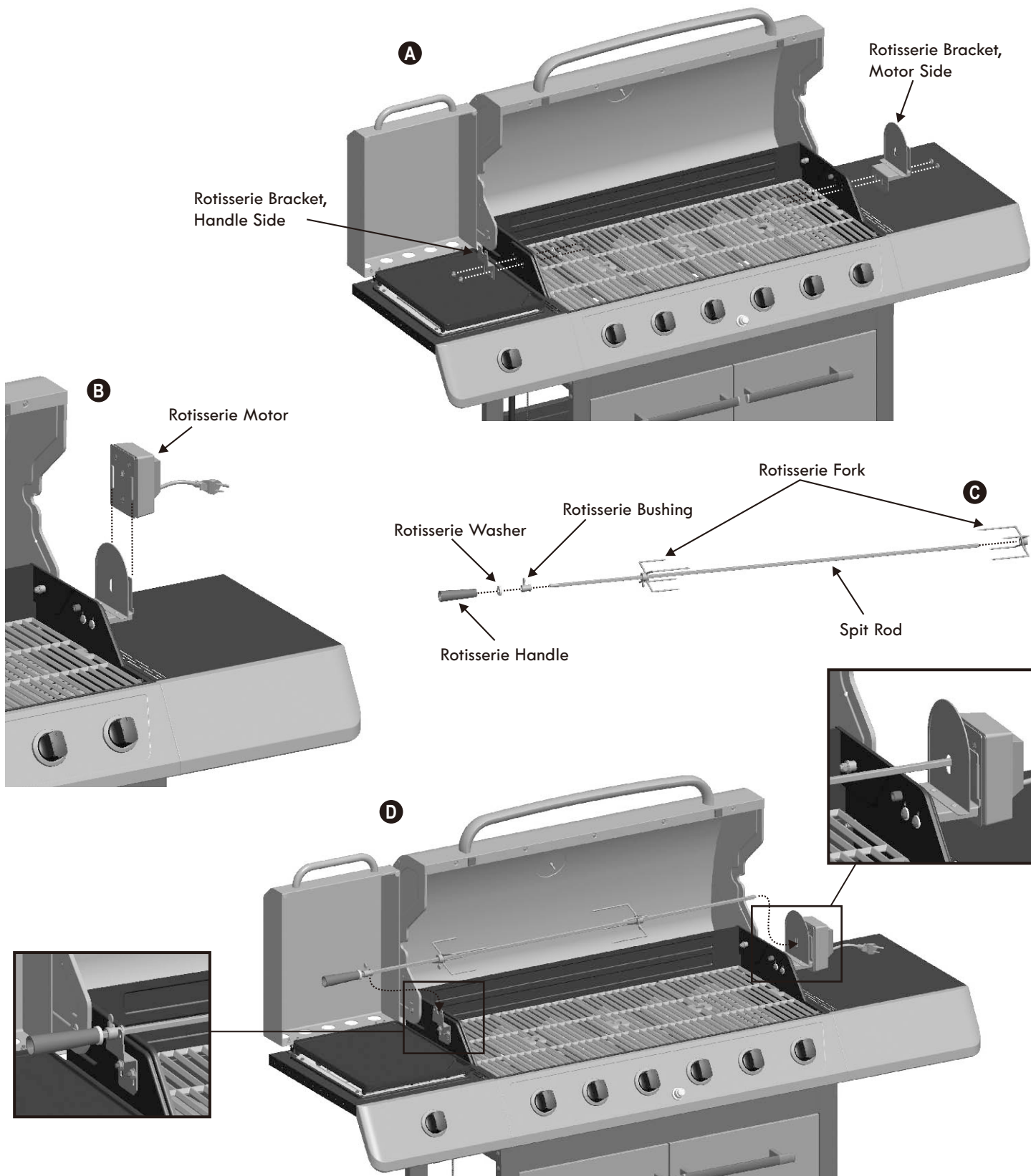
16

- Attach natural gas hose as shown.



17



- Remove the warming rack and open the side burner lid before assembling rotisserie.
- Remove the pre-assembled screws, fiber washers and flange nuts from rotisserie brackets. Then attached the handle side rotisserie bracket to left and motor side rotisserie bracket to right side of firebox, as shown A.
- Push rotisserie motor onto the motor side rotisserie bracket, as shown B.
- Insert the rotisserie bushing and rotisserie washer to the threaded end of the spit rod. Attached the rotisserie handle. Insert the spit rod through rotisserie forks, as shown C.
- Insert the motor end of the spit rod into the socket of the rotisserie motor. Rest the groove of the rotisserie bushing onto the handle side rotisserie bracket, as shown D.



Rotisserie Operation Instructions

Use only a Ground Fault Interrupter (GFI) protected circuit with this rotisserie motor.

1. Make sure power switch on the rotisserie motor is in the "OFF" position.
2. Connect rotisserie motor plug to an extension cord, then put the extension cord plug into the outlet on the wall.
3. After placing the spit rod as stated in the assembly instructions, turn the rotisserie motor to "ON".

	WARNING	
<ul style="list-style-type: none">• Keep any electrical supply cord away from any heated surface.• Use the shortest length extension cord required. Do not connect 2 or more extension cords together.		

Important Safeguards

Please use the following basic safety precautions when using your rotisserie.

1. Read all instructions before attempting assembly, installation and use.
2. Do not allow children to operate this product. Provide close supervision if used near children.
3. Do not touch hot surfaces without proper protection.
4. Allow all parts to cool before assembling or disassembling.
5. Do not use accessory attachments unless recommended by Char-Briol.
6. Do not operate for any use other than intended.
7. Removed motor from grill and store indoors when not in use.
8. Do not use grill for non-rotisserie cooking with motor installed.
9. To protect against electric shock, do not immerse motor, cord or plugs in water or other liquid
10. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for replacement parts.
11. Do not allow cord to touch hot surfaces.
12. Unplug cord from outlet when not in use and before cleaning.
13. Turn motor OFF before removing plug from outlet.



WARNING

Electrical Grounding Instructions:

This appliance is equipped with a three prong (grounded) plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug.



WARNING

When using and extension cord, for your safety:

- Use only outdoor type with three prong grounding plug, approved by UL, marked with a W-A and with a tag stating "Suitable for Use with Outdoor Appliance".
- Keep connections dry and off ground.
- Do not let cord hang over edge of table or other items where it can be pulled by children or tripped over.

EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	<ul style="list-style-type: none"> Damaged hose. 	<ul style="list-style-type: none"> Turn off gas at source on natural gas systems. If the hose is cracked or cut but not burned, simply replace the hose with an approved replacement from the manufacture. If the hose is burned, the cause could be other than a faulty hose. Discontinue use of grill until a plumber or gas technician has investigated and corrected the problem.
Gas leaking between gas inlet pipe and quick disconnect socket.	<ul style="list-style-type: none"> Improper installation, connection not tight, failure of pipe joint compound or teflon tape. 	<ul style="list-style-type: none"> Turn off Natural Gas at source. Remove quick disconnect socket and visually inspect for damage. Re-apply pipe joint compound or approved teflon tape.
Fire coming through control panel.	<ul style="list-style-type: none"> Fire in burner tube section of burner due to blockage. 	<ul style="list-style-type: none"> Turn off control knobs and Natural Gas at source. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Spider Alert and Cleaning the Burner Assembly sections of this Use & Care Guide.
Grease fire or continuous excessive flames above cooking surface.	<ul style="list-style-type: none"> Too much grease buildup in burner area. 	<ul style="list-style-type: none"> Turn off control knobs and source. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray, and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
<p>Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)</p> <p>Continued on next page.</p>	<p>GAS ISSUES:</p> <ul style="list-style-type: none"> Trying to light wrong burner. Burner not engaged with control valve. Obstruction in burner. No gas flow. <p>ELECTRICAL ISSUES:</p> <ul style="list-style-type: none"> Electrode cracked or broken; "sparks at crack." Electrode tip not in proper position. Wire and/or electrode covered with cooking residue. Wires are loose or disconnected. Wires are shorting (sparking) between ignitor and electrode. Dead battery. 	<ul style="list-style-type: none"> See instructions on control panel and in Use and Care section. Make sure valves are positioned inside of burner tubes. Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care. Make sure Natural Gas source is turned on. Replace electrode(s). <p>Main Burners:</p> <ul style="list-style-type: none"> Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary. <p>Side burner:</p> <ul style="list-style-type: none"> Tip of electrode should be pointing toward gas port opening on burner. the distance should be 1/8" to 3/16". Adjust if necessary. <ul style="list-style-type: none"> Clean wire and/or electrode with rubbing alcohol and clean swab. Reconnect wires or replace electrode/wire assembly. Replace ignitor wire/electrode assembly. Replace with a new AA-size alkaline battery.

Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)	ELECTRONIC IGNITION: <ul style="list-style-type: none"> • No spark, no ignition noise. • No spark, some ignition noise. • Sparks, but not at electrode or at full strength. 	<ul style="list-style-type: none"> • See Section I of Electronic Ignition System. • See Section II of Electronic Ignition System. • See Section III of Electronic Ignition System.
Burner(s) will not match light.	<ul style="list-style-type: none"> • See "GAS ISSUES:" on previous page. • Match will not reach. • Improper method of match-lighting. 	<ul style="list-style-type: none"> • Use long-stem match (fireplace match). • See "Match-Lighting" section of Use and Care.
Flames blow out.	<ul style="list-style-type: none"> • High or gusting winds. 	<ul style="list-style-type: none"> • Turn front of grill to face wind or increase flame height.
Flare-up.	<ul style="list-style-type: none"> • Grease buildup. • Excessive fat in meat. • Excessive cooking temperature. 	<ul style="list-style-type: none"> • Clean burners and inside of grill/firebox. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> • Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Turn gas off at source. Leave lid in open position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> • Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.
One burner does not light from other burner(s).	<ul style="list-style-type: none"> • Grease buildup or food particles in end(s) of carryover tube(s). 	<ul style="list-style-type: none"> • Clean carry-over tube(s) with wire brush.

Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
SECTION I No sparks appear at any electrodes when Electronic Ignition Button is pressed; no noise can be heard from spark module.	<ul style="list-style-type: none"> Battery not installed properly. Dead battery. Button assembly not installed properly. Faulty spark module. 	<ul style="list-style-type: none"> Check battery orientation. Has battery been used previously? Check to insure threads are properly engaged. Button should travel up and down without binding. If no sparks are generated with new battery and good wire connections, module is faulty. 	<ul style="list-style-type: none"> Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" end up and "-" end down.) Replace battery with new AA-size alkaline battery. Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully. Replace spark module assembly.
SECTION II No sparks appear at any electrodes when Electronic Ignition Button is pressed; noise can be heard from spark module.	<ul style="list-style-type: none"> Output lead connections not connected. 	<ul style="list-style-type: none"> Are output connections on and tight? 	<ul style="list-style-type: none"> Remove and reconnect all output connections at module and electrodes.
SECTION III Sparks are present but not at all electrodes and/or not at full strength	<ul style="list-style-type: none"> Output lead connections not connected. Arcing to grill away from burner(s). Weak battery. Electrodes are wet. Electrodes cracked or broken "sparks at crack". 	<ul style="list-style-type: none"> Are output connections on and tight? If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame. All sparks present but weak or at slow rate. Has moisture accumulated on electrode and/or in burner ports? Inspect electrodes for cracks. 	<ul style="list-style-type: none"> Remove and reconnect all output connections at module and electrodes. If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires. Replace battery with a new AA-size alkaline battery. Use paper towel to remove moisture. Replace cracked or broken electrodes.

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